

Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1897

... in Planning and
Market Information
What's New in Meat
The Meat Trail



The **MASTERPIECE**
with which others are compared . . .

Indiana University

DEC 14 1959

For all pork curing—sausage, hams, bacon, picnics—use PRAGUE POWDER® made or for use under U. S. Patent Nos. 2668770, 2668771, 2770548, 2770549, 2770550, 2770551.

We welcome comparison! There's only one *flash-fused* PRAGUE POWDER—scientifically balanced by uniting all curing ingredients in each fast-dissolving crystal.

We urge comparison! You have to try PRAGUE POWDER to know how fast, safe and dependable a cure can be!

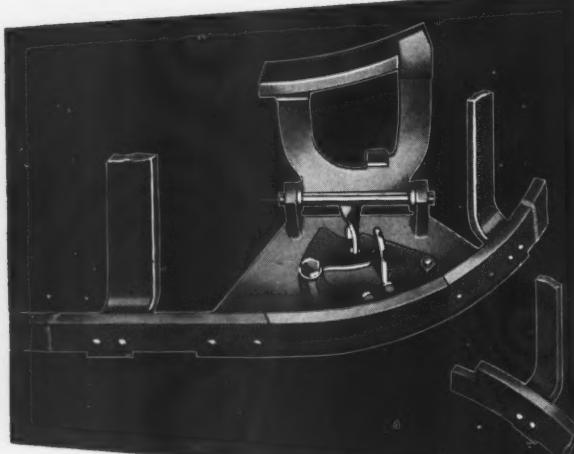
The

GRIFFITH
LABORATORIES, Inc.

CHICAGO 9, 1415 W. 37th St. • UNION, N. J., 855 Rahway Ave.
LOS ANGELES 58, 4900 Gifford Ave.

NOW— an improved
All Steel Fabricated
TRACK
SWITCH

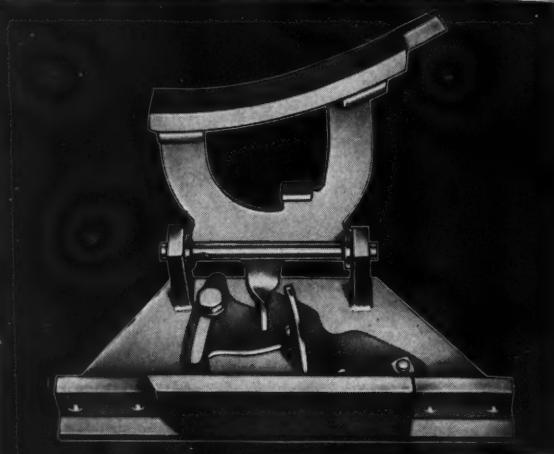
with Steel Hardened Runways—By Globe
Made with dies so that every part is now
uniform and interchangeable



Among the many advantages of this all steel switch (as compared to the old style cast iron switch) are:

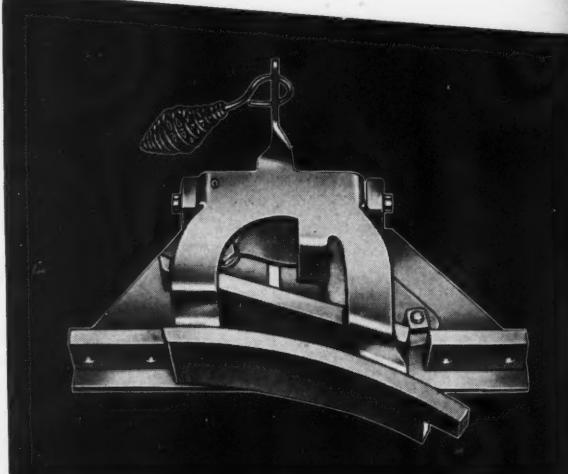
1. **10 times stronger and sturdier for longer wear**
2. **Easily installed in your present system**
3. **Hardened steel rails**
4. **Switches are available either painted or galvanized**
5. **All parts of these switches are uniform and thus completely interchangeable within themselves**

For faster switching time, longer wear and trouble-free satisfaction, install the new GLOBE All Steel Fabricated Track Switches on your present tracking installation. Consult your GLOBE salesman or write:



The new and improved GLOBE All Steel Track Switch is completely interchangeable with the standard GLOBE Duncan type switch and it will replace any such switch by simply removing and replacing 4 bolts. It can also be furnished with pig-tails (or short pieces of welding ends of rail) that can be welded onto present or new tracking installations. These pig-tails are so made that they can be bolted or welded solid to the switch.

Globe Equipment is now available through
"NATIONWIDE" leasing program



THE GLOBE COMPANY
4000 S. PRINCETON AVE., CHICAGO 9, ILLINOIS

Representatives for Europe and the Middle East: Seffelaar & Looyen, 90 Waldeck Pyrmontkade, The Hague, Netherlands

"HE LOST FACE WITH FADED FRANKS!"



protect color—protect sales with low cost

PFIZER ERYTHORBIC ACID

- Processed meats that lose their color in the butcher's showcase, lose customers as well. And even the highest quality meats suffer from this color fading unless they are properly protected.

Pfizer Erythorbic Acid gives you this protection efficiently and inexpensively.

Just a few ounces of Erythorbic Acid or Sodium Erythorbate added to the pump pickle for hams, during the chop for franks, bolognas and luncheon meats, or sprayed on pre-sliced ham and bacon, will assure you of a meat product that will retain all of its original eye-appeal and sales appeal.

For additional information and technical data on Erythorbic Acid write for Technical Bulletin 100—*Pfizer Products for the Meat Industry*.

Quality Ingredients
for the food industry
for over a century

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Science for the
world's well-being

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WHICH SPICE?



(CARYOPHYLLUS AROMATICUS L.*)

Did you know that your customers are using more spices such as these in their cooking at home than ever before? A recent national survey showed that spices and spicy barbecue sauces are the two fastest growing items in food store sales today! Yes, your customers are busily becoming experts in the art of seasoning . . . buying new cookbooks at a record rate . . . trying all sorts of new recipes that are teaching them to appreciate the finer points of good flavor. This is why more and more today it is a fact that the products with honestly good flavor (the kind you get when you use Natural Spices) are winning the battles of consumer acceptance. How about yours?

P. S. If you would like to use the illustration above in your consumer advertising, we'll be happy to send a reproduction proof.

You Can't Improve on Nature
American Spice Trade Association
82 WALL STREET, NEW YORK 5, N. Y.

LOVE*
CLUE

VOLUME 141 DECEMBER 12, 1959 NUMBER 24



THE NATIONAL Provisioner

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

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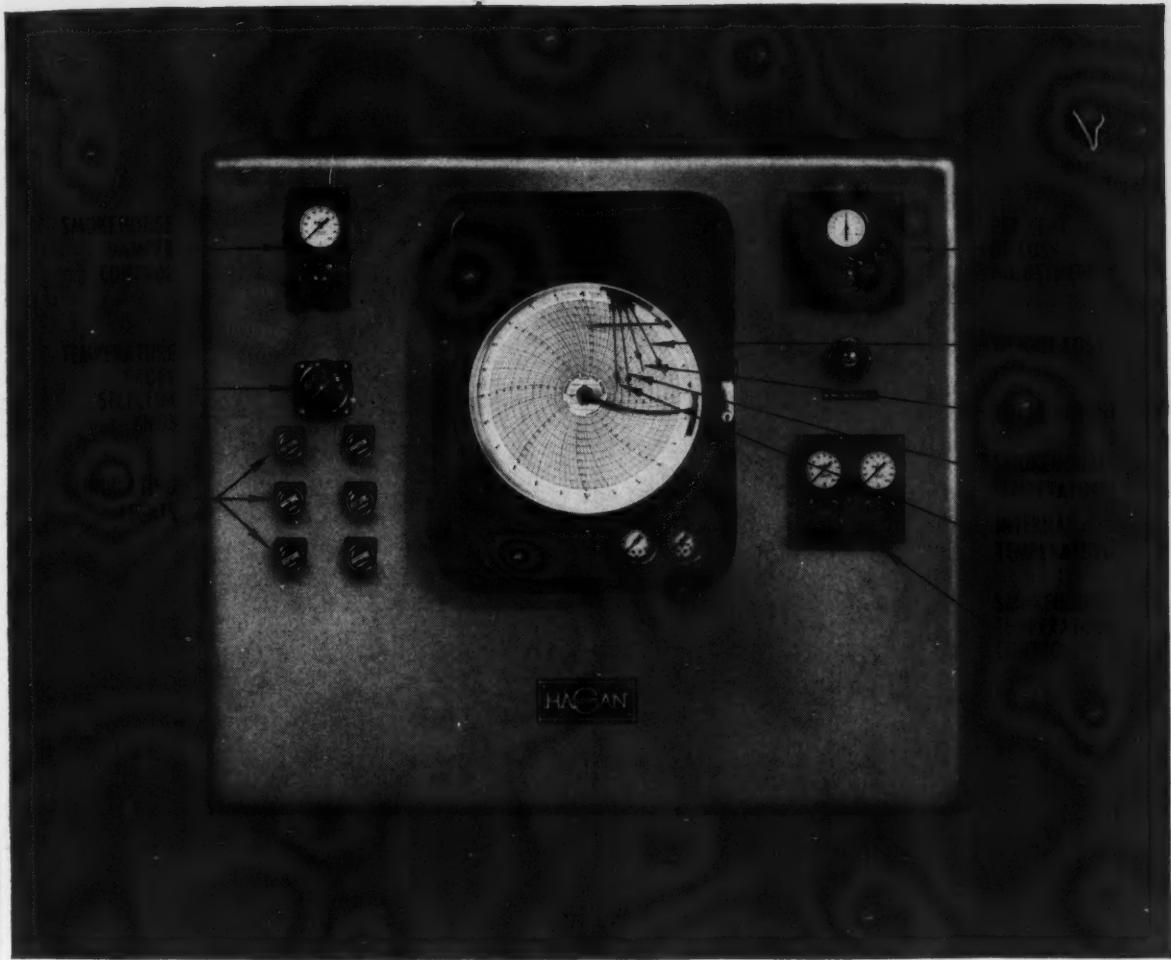
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THE NATIONAL PROVISIONER, DECEMBER 12, 1959



CONTROL MEANS PROFITS ...

Get precision control of smokehouse moisture loss

with the Hagan

Automatic Weight Loss Controller

At last, moisture loss in the smokehouse is subject to precise and automatic control. The Hagan system, by continuous weighing of a tree of the actual product being smoked, eliminates the uncertainties created by temperature and humidity changes, variations in product and other variables not subject to control. Using pneumatic control principles developed by Hagan for a variety of process control applications, this system not only measures moisture loss continuously, but also makes a continuous record of temperatures within the product.

Here is how the system works. After the desired percentage weight loss is set on an easily read dial, the operation is fully automatic. When the desired loss is

reached, an alarm is sounded and the smokehouse damper automatically closed, thus preventing further moisture loss. The smoker then checks the internal temperature indicator, and when the desired temperature has been reached, pulls the smokehouse.

Thus, for the first time, the operator is in a position to **KNOW** the product is *right* before the smokehouse is pulled.

For full information on how the new Hagan smokehouse control system can save you money and make product quality control easy, write or phone:

CALGON COMPANY

HAGAN BUILDING, PITTSBURGH 30, PENNSYLVANIA



DIVISION OF HAGAN CHEMICALS & CONTROLS, INC.

HEEKIN
Product Planned
CANS

**METAL PACKAGING
 FOR MEAT AND LARD**



THE increased competition in today's meat and lard industries demands that more planning go into your metal packages. Heekin Cans, plain or lithographed, are designed and planned for your individual product. Contact Heekin today... there's no obligation.

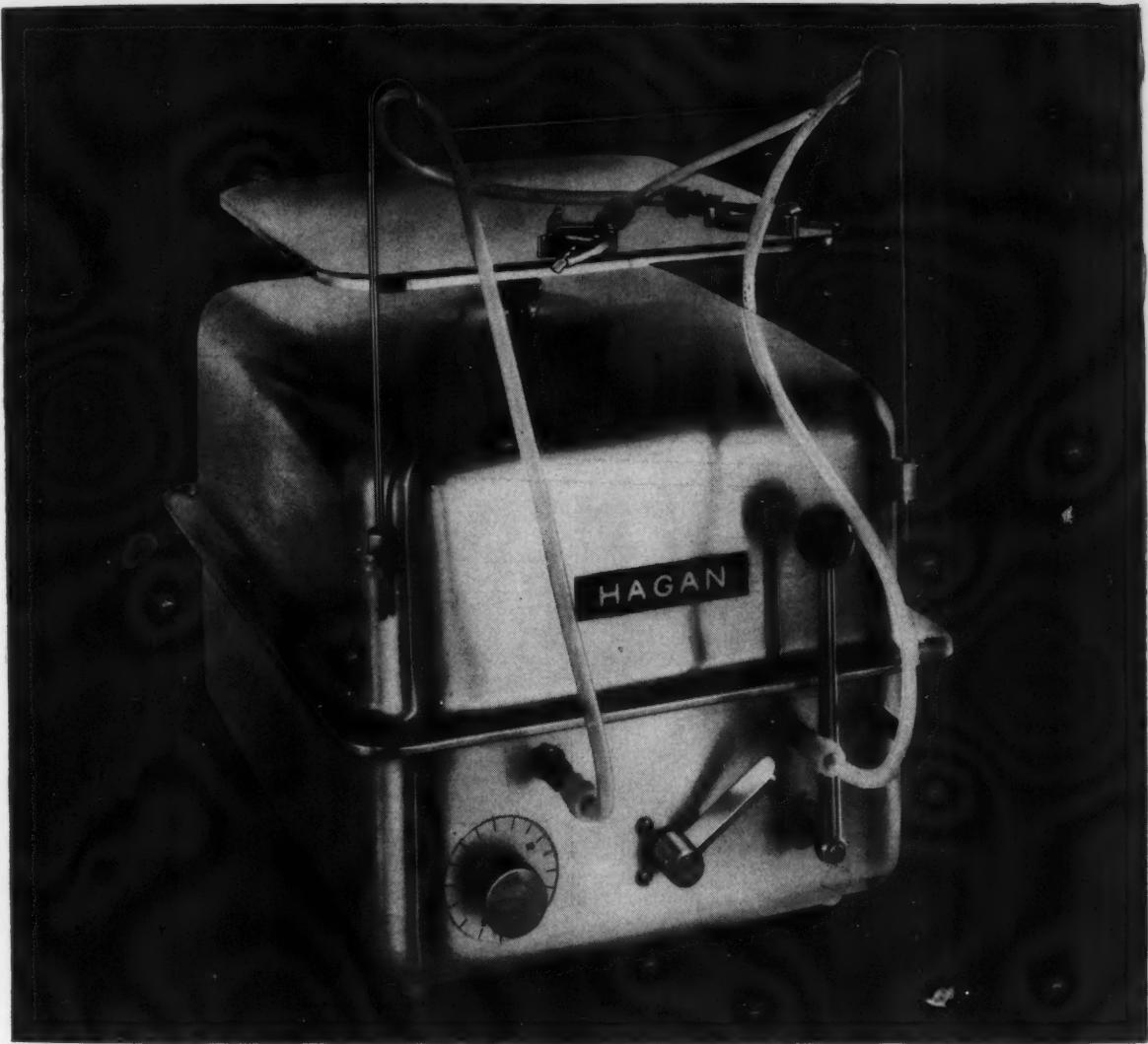
THE HEEKIN CAN CO. PLANTS IN OHIO, TENNESSEE & ARKANSAS
 SALES OFFICES: CINCINNATI, OHIO; SPRINGDALE, ARKANSAS

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CONTROL MEANS PROFITS...

Get precision control of pickle injection

**with the
Hagan Automatic Ham Pumping Scale**

Manual control of pumping and the human error that is inevitable, do not make for profitable operation. With the Hagan Scale, pickle injection is automatic, with an accuracy of better than one per cent.

Pneumatically operated, the Hagan Scale is completely enclosed in stainless steel. Maintenance is easy, and the elimination of knife edges, linkages and moving parts means that operation will be trouble-free.

Designed and built by Hagan process control experts, this scale has passed two-year field tests with flying colors, and has raised product quality while saving substantial processing time. Now available at only \$1475.

For full information on how the Hagan Automatic Ham Pumping Scale can speed up operations and add to profits, write or phone:

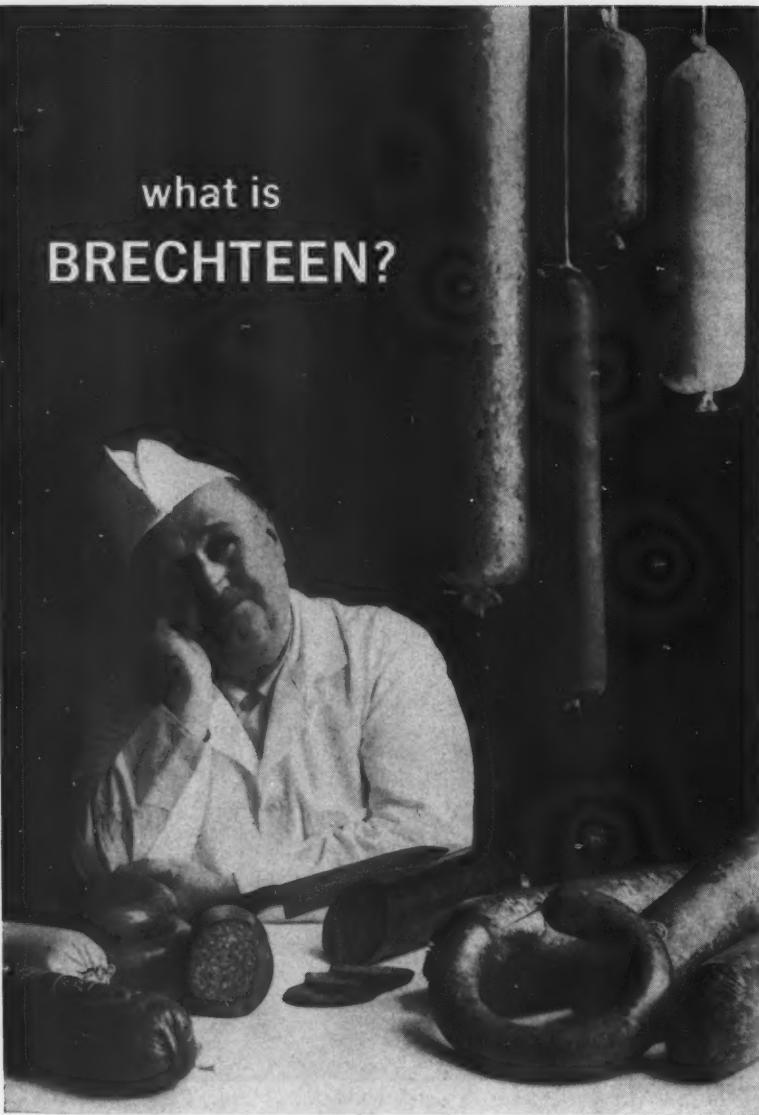
CALGON COMPANY
HAGAN BUILDING, PITTSBURGH 30, PENNSYLVANIA



DIVISION OF **HAGAN CHEMICALS & CONTROLS, INC.**

THE NATIONAL PROVISIONER, DECEMBER 12, 1959

what is
BRECHTEEN?



Brechteen is an amazing manufactured casing that looks and acts like a natural casing!

A quality casing with all the natural advantages, but at a big savings in cost!

A custom casing that is manufactured to specification with absolute uniformity!

A unique casing that can be pre-printed, pre-tied or pre-sewn at remarkably low cost!

An extruded casing, made from animal fibers, with the same smoke-porosity as natural casing!

A versatile casing, available for all types of smoked and cooked sausage, as well as dry sausage, slicing products and rings!

BRECHTEEN... the manufactured casing that's a "natural"!

the **BRECHTEEN** corporation

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with the NEW



Skinning Machine

... another

PADCO

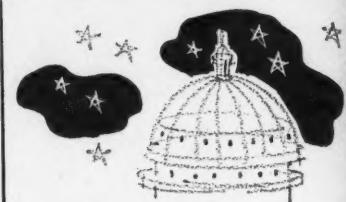
PRODUCT

NEWEST, most improved skinning machine makes experts of unskilled help, produces hides without cuts or scores, increases carcass yields by reducing fat loss . . . Electric or pneumatic models; lighter weight; American-made; sealed bearings; standard parts; reversible blades double their life. The savings pay its cost!



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442 Glenwood Road • Clinton, Conn.



**NATIONAL
ECONOMY and
PROSPERITY**

Just three of more than 3,500 trade names listed, with the manufacturer and address, in the "YELLOW PAGES" of the meat industry.

**The
PURCHASING GUIDE
FOR THE MEAT INDUSTRY**

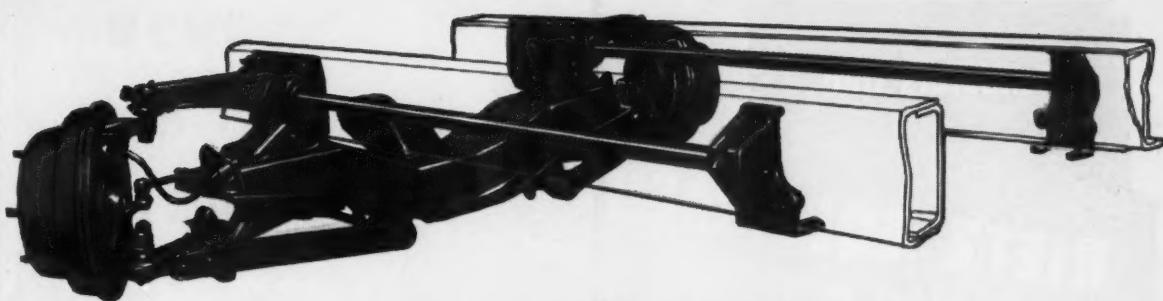
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CHEVROLET'S REVOLUTIONARY TORSION-SPRING RIDE

the most significant new truck development in decades!

Years of intensive engineering achieved a revolutionary result—a totally new truck suspension system. The most exhaustive chassis engineering program in trucking history proved conclusively that, from the standpoints of both ride and durability, the finest possible truck suspension system would consist of independently suspended front wheels with torsion bar springing. Advancing on this principle, Chevrolet engineers proceeded through years of development to produce a completely new system for the 1960 Chevrolet truck product.

New Torsion-Spring Ride—how it works. The revolutionary result of Chevy's all-out engineering effort—Torsion-Spring Ride—eliminates both the old-fashioned I-beam front axle and friction-producing front leaf springs. Each front wheel, suspended independently of the other through tough control arms and low-friction linkage, is free to step cleanly over bumps without jarring the entire truck. Also, friction-free torsion bars on either side of the chassis, specially mounted to provide a twisting action, work to absorb each jolt; they flex freely to soak up all kinds of shocks, from the smallest to the most severe.

Three new rear suspensions, tough and tailored to the truck, are completely redesigned to complement



*M70 tandem proves its stamina
on year-long test of durability.*

the independent front suspension in every weight class.

Here's a ride that lets you get more work done in a day's time! Take a '60 Chevrolet truck over a rough stretch of back road and feel the absence of I-beam shimmy and wheel fight. Chevy's torsion springs soak up jolts and jars that would shake the headlights off an ordinary I-beam rig. You move along with maximum payloads at higher safe cruising speeds. You make your tough off-the-highway runs in less time, improving your ton-mile-

per-hour rate as much as 100%.

A ride that shows respect for the driver and the load! Out at the GM Proving Ground, the test drivers will take a torsion-spring Chevy any day over an I-beam truck—even if they have to drive it twice as far. The ride's that much better; that much safer. The load, too, has an easier time of it. There's far less bounce and jounce, less danger of damaging fragile cargoes.

A ride that adds extra thousands of miles to the truck's working life! You can be sure the shockproof action of Chevrolet torsion-spring ride means lower maintenance costs. As much as 78% of all objectionable road shock and vibration is absorbed before it can be transmitted to the truck's body and sheet metal. Chevy trucks stay new-looking a whole lot longer and their working life is increased by extra thousands of miles.

Once you've experienced the incredible smoothness of a torsion-spring ride, you'll realize that Chevrolet has set off a full-scale revolution with the introduction of its '60 models. By throwing away the old-fashioned I-beam in favor of independent front suspension, Chevy's new design has improved virtually all phases of truck performance. Drive a new one just once. That's all we ask. . . . Chevrolet Division of General Motors, Detroit 2, Michigan.

1960 CHEVROLET STURDI-BILT TRUCKS

THE NATIONAL PROVISIONER, DECEMBER 12, 1959



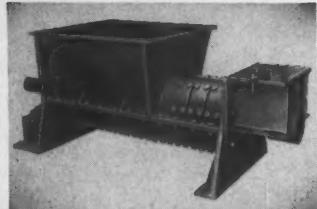
Renderers find...

RIETZ EQUIPMENT provides outstanding advantages

(Excerpt from letter written by Mr. Loren Morris
of North Platte Rendering Co. appears below)

"Our Rietz Prebreaker will take whole condemned carcasses without any previous cut-up. In fact, we have not found anything that it will not grind at a high rate of speed and send a uniform product to the cookers. Our Prebreaker has now ground over 50 million pounds of material and, since there are no knives to sharpen, maintenance has been virtually nil. We expect to receive years of trouble-free service from this very ruggedly constructed machine."

RIETZ PREBREAKER



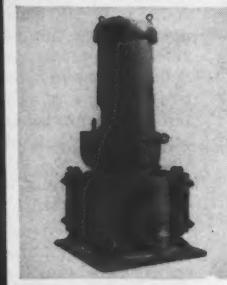
Rietz Prebreaker Model PB-15 Illustrated
Other sizes available

FOR GRINDING and HOGGING of carcasses, bones, viscera, fats, meat, tankage, refuse.

FOR PRE-CRUSHING ahead of cookers and presses.

FOR CARTWHEELS.

RIETZ DISINTEGRATOR



Rietz Disintegrator Model RD-18 Illustrated
Other sizes available

FOR FINAL GRINDING and BLENDING of meal, cracklings, presscake and all packing house by-products. ELIMINATES NEED FOR SHAKER SCREENS.

FOR MEAT and FAT LIQUEFACTION utilizing Rietz Differential Discharge.

Full information
may be had from Rietz
at either West Chester, Penna.
or Santa Rosa, Calif.
Literature available on request.

Rietz

MANUFACTURING CO.
Santa Rosa, Calif. • West Chester, Penna.

1959



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... indicates those companies who are supplying specifications and detailed buying information on their products (or services) in the 1959-Purchasing Guide—to help you make better buying decisions.

Be sure to study their product information pages when consulting the Purchasing Guide.

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the skill to produce . . . and
the flexibility to fit your needs*

50-A Microground Spice

NDGA Antioxidant

Cream of Spice Soluble Seasoning

Ground Spice

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WM. J. STANGE CO., Chicago 12, Ill.

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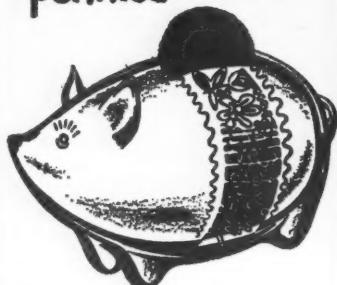
*Process and Product covered by
U. S. Patent No. 2,636,824.
Canadian & other Foreign Patents Pending.*

For many reasons...
the finest PAPRIKA
you can buy

The finer the grind, the more effective the Paprika. With 50-A Paprika, particle size is 60 times finer than normal 60 mesh ground spice. Specking is eliminated, paprika is uniformly distributed with maximum control of color and flavor. In many cases, only one-half as much 50-A paprika is required to give better results. And, 50-A Paprika is standardized to insure uniform results in every batch of product. This all adds up to a finer Paprika for finer sausage.



Watch your pennies-



they buy the best pork sausage seasoning on the market - BROOKWOOD!

Word gets around when Brookwood Pork Sausage is introduced in a market. Housewives love its well-known flavor and appearance. Brookwood Pork Sausage means "top quality"—and that means top sales!

**Pennies Spent For
BROOKWOOD
Pork Sausage
Seasoning
Turn into Dollars
of Profit**

Write, wire or phone us today for complete details on a Brookwood Sausage program for you.

**BASIC FOOD MATERIALS
INC.**

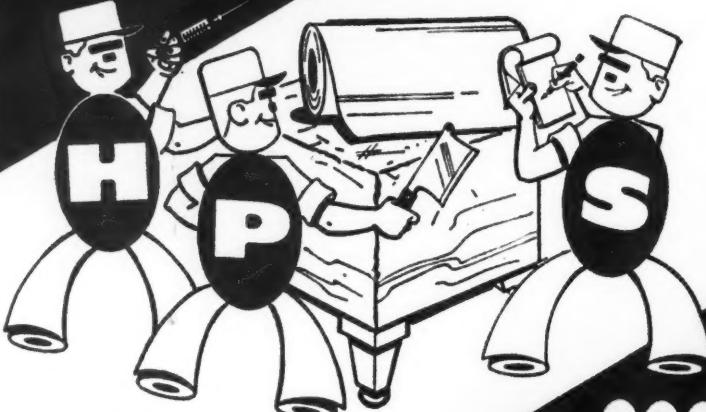
853 State St. • Vermilion, Ohio

Good Seasoning Is Basic

Phone: WO 7-3121

PAPER

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MEAT!**



HPS men work it over, so it has what packers need to give their products the best protection possible. Let us know your needs...

H·P·SMITH
PAPER CO
CHICAGO 30

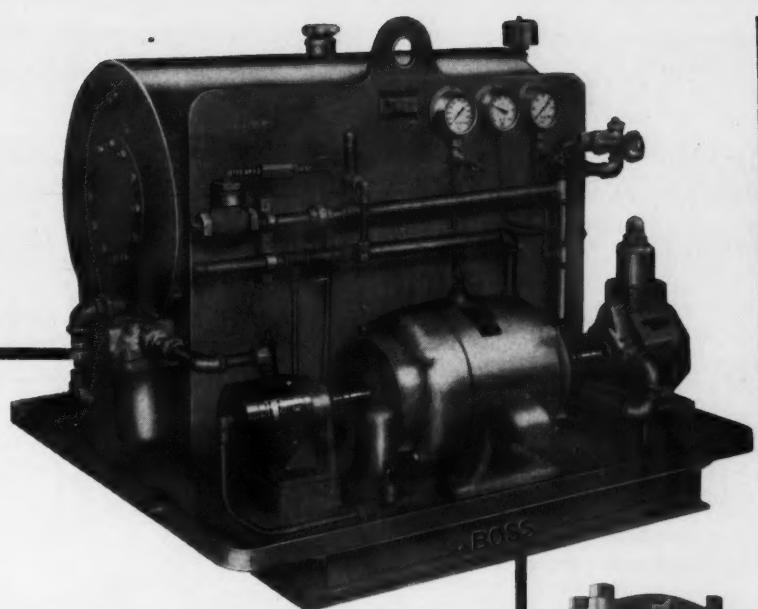
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MORE
PROFIT
IN
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OPERATIONS

WITH **WOLVERINE'S**
PIGSKIN-FOR-LEATHER PROGRAM

If you kill 3,000 hogs per week it could be worth \$30,000 or more per year to you. A greater kill brings a proportionately greater return.

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Gordon Krause, Executive Vice-President, Wolverine Shoe and Tanning Corporation, Rockford, Michigan



STEAM SAVER!

The No. 737 BOSS Electric Fluid Pump is a compact, complete power and control unit, ready to connect to your hydraulic crackling press. Electrically-driven pump units conserve your boiler capacity for operation of other essential equipment.

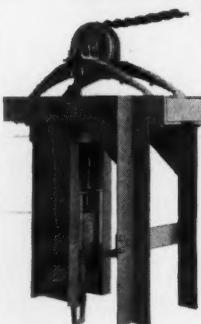
The components of the BOSS Electric Fluid Pump include a high-volume, low-pressure pump which rapidly raises the hydraulic piston to the pressure point. A radial high-pressure pump automatically cuts in at this point and delivers the final squeeze. When the peak of pressure is obtained, it is trapped and held, relieving pumps of load. This device isolates press from pumps, and until pressure is released, pumps are idling. A money-saver, in that it allows only negligible wear and uses a minimum of power.

Illustrated are a few of the many items we supply for edible and inedible rendering. Built-in strength and fine materials resist wear and corrosion, giving you year after year of BOSS non-stop service.

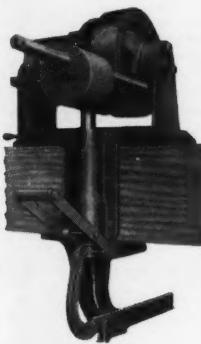
Inquiries from
the Chicago area should be addressed
to The Cincinnati Butchers' Supply Company,
824 West Exchange Avenue, Chicago 9, Ill.



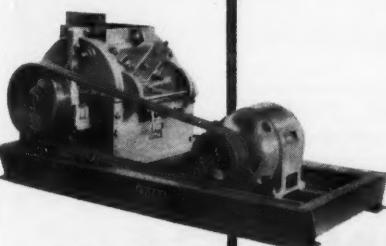
THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



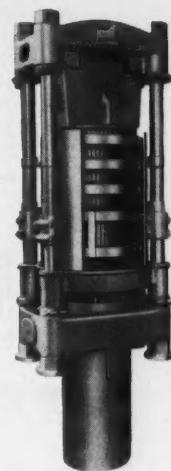
BOSS Automatic
Landing Device



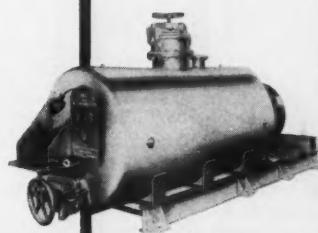
BOSS Friction
Carcass Dropper



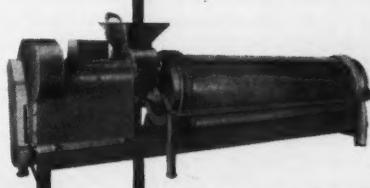
BOSS Shredder



BOSS Crackling Press



BOSS Pressure Cooker



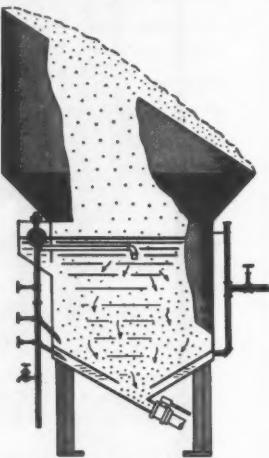
BOSS Hasher and Washer

Using Salt Efficiently

by INTERNATIONAL SALT COMPANY, INC.

Fully Saturated Brine When You Want It, Where You Want It—Automatically

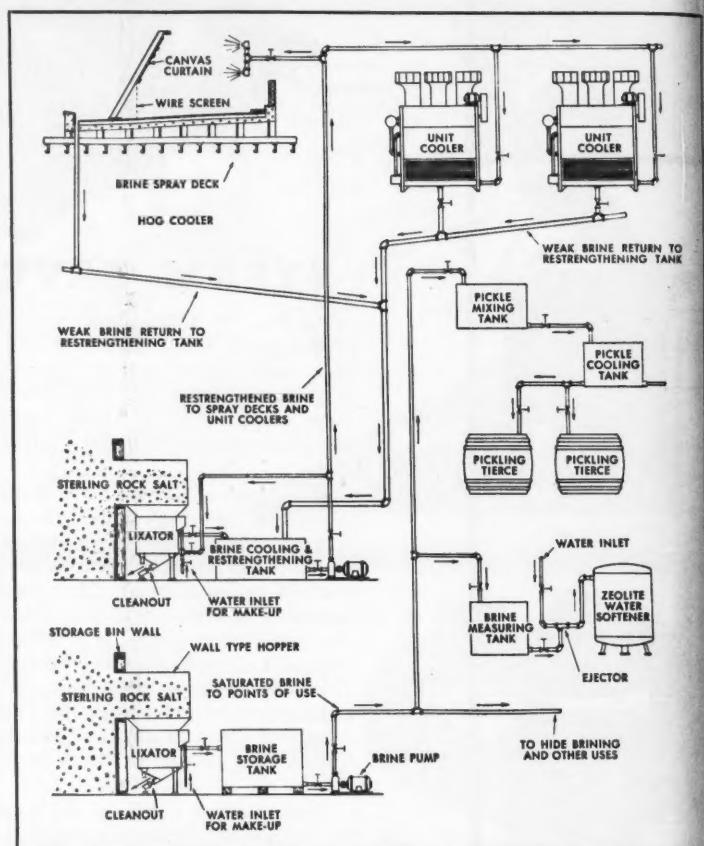
Today, this is possible in any plant with a Sterling Lixator and a brine piping system. Just open a valve at any point where you want clear, fully saturated brine. You'll get it instantly. And the exact amount you draw off will be replaced—automatically—by the Sterling Lixator. Handling of dry salt within the plant is eliminated. Salt delivery and salt storage are simplified. The entire brine making and brine distributing operation is centralized and streamlined. Diagram at right shows how this works.



This is the Sterling Model Lixator, today's most widely used rock salt dissolver. In the Lixator, rock salt is dissolved automatically, and brine is self-filtered for maximum purity and clarity.

The Lixator can be located at a point most convenient for salt delivery. Wherever brine is needed in the plant, *pipes* get it there quickly and economically. There's no expense for moving dry salt around. Important plant operations aren't disrupted, either.

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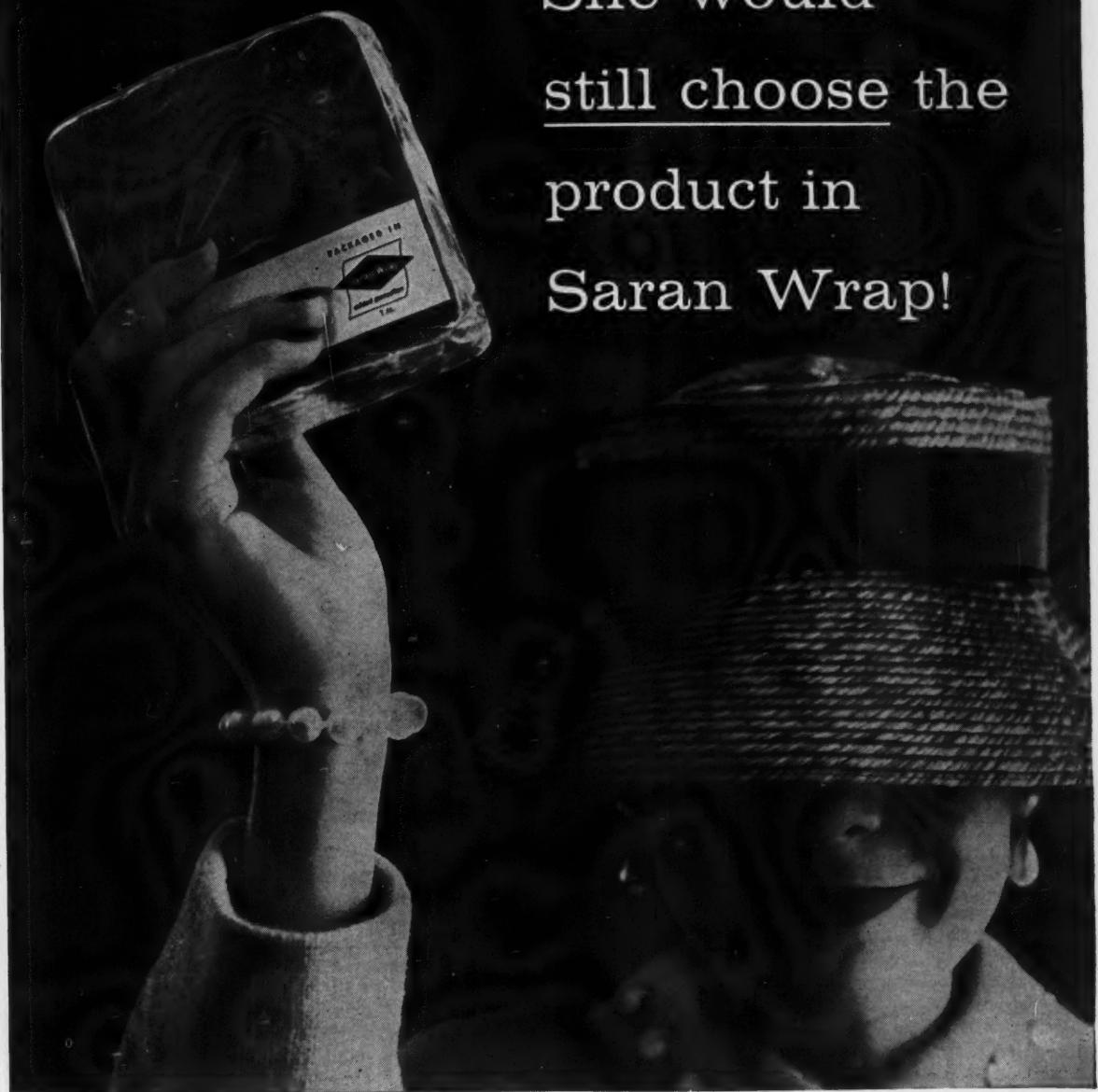
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THE NATIONAL PROVISIONER, DECEMBER 12, 1959



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THE NATIONAL PROVISIONER, DECEMBER 12, 1951

THE NATIONAL

PROVISIONER

December 12, 1959

VOLUME 141 No. 24

Look Before Leaping

There have been indications from time to time that segments of the meat packing industry might favor the limitation or elimination of the so-called "processing inspection" carried out by the Meat Inspection Division of the U. S. Department of Agriculture.

There is little doubt that such a proposal would win support among some Congressmen who would like to find a way to pare a few million dollars from the appropriation for the USDA.

While understanding the feelings that might impel some members of the industry to advocate such a change, we believe that it would be unrealistic and unwise for meat processors to do so.

We consider that it would be unrealistic because it would oppose the main current of public opinion which, unpalatable as it may be, seems to be moving toward greater regulation of food production and processing. It is significant that while the growers and distributors reacted bitterly in the cranberry affair, and some scientists have questioned the FDA action, much of the editorial and public comment has supported the agency.

Concern has been felt within the livestock and meat industry in recent months because of the cranberry scare and not-too-distant rumblings about pesticides, penicillin and stilbestrol. These and similar problems, and the public relations crises they might engender, will be continuing elements in the food business in our atomic-additive-chemical age. In this environment is it not desirable to be able to point out that *all* of the meat industry's products shipped interstate are wholesome because they are prepared under the on-the-site inspection and control of an impartial and responsible government agency?

We believe that opposition to processing inspection is unwise because it might furnish the ammunition to blow processing and slaughter inspection out of a department which is today described by some as "too producer-minded," into one regarded as more "consumer-minded."

Moreover, it is unrealistic to suppose that the states and municipalities would allow an inspection vacuum to exist with respect to the products of interstate packers and processors. While some interests might seize the opportunity to "Balkanize" the meat business in favor of local or state operators, other governmental units would undoubtedly insist that products imported from outside their boundaries must undergo "processing inspection" of nationally acceptable quality. Who would be best qualified to perform such inspection? The Meat Inspection Division of the USDA. Who would be expected to pay for it? As experience elsewhere indicates, the meat packer or processor.

News and Views

Two More national packers have reported substantial improvements in earnings for the 1959 fiscal year. Net earnings of Wilson & Co., Inc., Chicago, for the year ended October 31, 1959, will be about \$9,500,000, compared with \$7,760,991 a year earlier, president James D. Cooney said in a letter to stockholders. The figure, including preliminary domestic results and dividends received from foreign subsidiaries, is subject to final audit. After deducting dividends paid on preferred stock, the 1959 earnings were equal to \$3.85 per common share, compared with \$3.10 in 1958. Results of foreign subsidiaries were profitable and "considerably better" than the \$1,178,672 earned in 1958, Cooney said. The Wilson board of directors declared an annual dividend of \$1.60 per common share for 1960, payable quarterly.

Net earnings of Geo. A. Hormel & Co., Austin, Minn., amounted to \$5,839,104 in the year ended October 31, nearly double the \$3,001,391 earned in fiscal 1958. H. H. Corey, chairman, and R. F. Gray, president, disclosed in the annual report to stockholders. Both dollar sales and volume reached new highs in the 1959 year. Sales increased 7.6 per cent over the previous year to \$401,722,839, and tonnage rose 16.5 per cent to 1,166,713,194 lbs. Earnings in the latest year were equal to 1.5¢ per sales dollar, 50¢ per cwt. of sales tonnage or \$10.22 per common share, compared to 0.8¢ per sales dollar, 30¢ per cwt. of tonnage or \$5.18 per share in 1958. Corey and Gray said the increase in volume was due primarily to the more plentiful supply of hogs. They noted that Hormel had to buy substantial quantities of imported beef in both years to utilize processing facilities and manpower more fully. The outlook for the 1960 year is favorable in view of current and anticipated hog supplies and the improvement in cattle marketings, the Hormel executives said. They also reported that the company is in the process of marketing a new and unusual type of canned meat called "Famous Foods of the World."

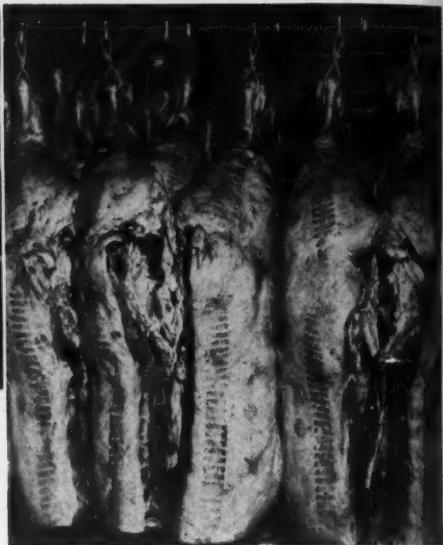
A State Association of meat packers is needed in Iowa, agreed representatives of 21 companies meeting December 5 in Des Moines. They designated Lester Bookey, Des Moines Packing Co., to appoint an organization committee to draft proposed by-laws, dues schedules, etc., for presentation at another meeting of the group within the next month or six weeks.

Packers Seeking modification of the 1920 consent decree may wind up their case next week, and the Department of Justice is expected to take four to six weeks to present opposing testimony, attorneys for the parties have informed Judge Julius J. Hoffman of U. S. District Court in Chicago. Although Earl Jinkinson, chief of the Chicago office of the Justice Department's antitrust division, has said that he may call 200 witnesses, the number is expected to be much lower. An attempt is being made to get stipulations to eliminate some testimony. The government is opposing vigorously the attempt by Swift & Company, Armour and Company and The Cudahy Packing Co. to obtain relief from the decree provisions that prohibit them from dealing in more than 140 non-meat items, using their distribution facilities to handle those items, engaging in retail trade and dealing in fresh milk or cream. Both sides have indicated during the 11 weeks of the trial that they plan to appeal

[Continued on page 34]

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ABOVE: Walter Reich of A. Reich & Sons shows how eyelets of Nylon cord for hanging beef are locked in position. LEFT AND RIGHT: Fores and hinds hanging by Nylon suspenders.

Swift Uses New Devices for Hanging and Lowering Beef

A new concept for handling dressed beef in transit is undergoing development at the Kansas City plant of Swift & Company. The system has two major elements: 1) A technique and equipment for lowering beef quarters from the high rail to the loading dock level, and 2) New devices and ways for suspending beef while in transit. The first element has been completed and is being marketed commercially. The second phase is still under investigation at the Swift plant, although much progress has been made.

Working with Swift in this venture is A. Reich & Sons, Inc., Kansas City, Mo., which markets handling equipment for bananas. When Swift men visiting a materials handling show saw this equipment, which lifts a whole bunch of bananas mech-

ically, it led to a teaming of talents in seeking better ways to handle dressed beef in shipment. The project has been carried on for five years at the Swift Kansas City plant under H. M. Wiggs, plant manager.

As a result of the research, a practical tool has been developed for lowering beef quarters for easy lifting by the lugger. Marketed as the "Lowerator," the portable rail-mounted device lowers the trolley and hindquarter to a pre-set height. The unit is moved into position at a point where the beef carcasses are to be loaded. A screw clamp is used to lock the unit to the rail at this spot; the locking is done from the loading dock floor with a special long-handled tool.

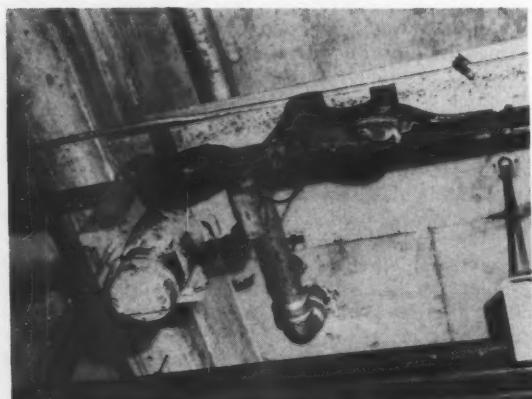
Once the device is in position on the Swift loading dock, an electrical industrial truck is used to

push the carcasses for the shipment to the loading spot. As a side is moved into position the forequarter is handled in the usual manner, i.e., the lugger walks into the quarter to swing it to his shoulder and, as he does so, the knife man makes the cut to free the fore.

This leaves the hindquarter on the high rail. The hindquarter is pushed toward the lowering unit which has a small rail spur that transfers the trolleyed beef from the overhead rail to the unit's leaf chain. The device is equipped with a trip-switch that, upon activation by the moving trolley, causes the leaf chain to travel downward until its movement is stopped by a limit switch. The length of travel can be pre-set to the height most convenient for the lugger gang.

As the trolley moves onto the link chain, a metal guide extending from the frame parallel to the spur rail keeps the trolley steady. The chain's downward travel can be controlled manually from a three-button switch box. As the hindquarter comes to a stop, the lugger steps into and swings the quarter away from the chain. As he moves out with the quarter, the knife man removes the trolley hook and deposits it in a truck in which it is transported to the wash section.

The knife man presses the "up" button and the chain automatically returns to home position. The leaf chain winds and unwinds on a fully-enclosed reel so there never is an



MECHANICAL lowering device has glideoff spur which feeds the trolley directly onto the leaf chain on which the quarter is lowered to the lugger. The chain is housed in a drum to prevent accidental damage.



ABOVE: In spotting beef sides for loading, an industrial truck is used to move them into position on the dock. CENTER: After the fore has been removed, the hind is lowered by me-



chanical unit under the operator's control to the desired level. ABOVE: Chain swings out as the lugger gets the hindquarter upon his shoulder in the best position for carrying it.

possibility of a dangling chain being torn loose.

The unit has its greatest potential for application where a step-down platform now is used. This setup generally requires an additional man to remove the hook from the hindquarter since it is more efficient to have the platform man remain in one spot rather than to have him move up and down the platform ahead of the luggers as they come to take the hindquarters. The beef handling device permits this job to be done without any platform since the quarter is lowered to the take-off level.

Even in cases where the size of the operation makes a combination rib down and platform man desirable, the mechanical lowering device still possesses advantages since the quarter is lowered faster than it can be removed with the platform system.

Where the pole-down technique is used, as it was at the Swift Kansas City plant, the Lowerator has several major advantages. First, it reduces the physical strength that is needed to perform the work. A strong individual is required to pole down quarters ranging from 150 to 250 lbs. The fatiguing element in the job is eliminated and the technique is much safer since the danger of missteps or trolley drops is avoided.

The cost is considerably less than that of a trolley run-down system since no expensive space is devoted to lowering hindquarters from the high to low rail by a braked declining rail. Furthermore, when the rail-down technique is used there is

some risk of tearing the gam and dropping the carcass.

The second project involving a new technique for handling beef is nearing completion. This project has as its objective the elimination of "down" beef in shipments. According to figures compiled in a 1952 USDA study, the damage suffered within the average car containing downed beef amounted to \$118, and down beef claims averaged \$5.38 per car for all beef shipped.

A development committee consisting of Walter Reich, president of A. Reich & Sons, and B. E. Gaunt, plant superintendent, Godfrey Leonard, general loading foreman, and L. F. Bohnenkamp, loading foreman, all of Swift-Kansas City, has tried different devices for suspending beef

quarters. After designing and discarding five models, current effort is centered on a Nylon double-eye cord that is inserted in the hindquarter gam on the killing floor and in the forequarter at the time the beef is cut down for loading. The "Lowerator" has been used to lift the forequarter fitted with this cord prior to the cutdown.

This new device for holding beef quarters possesses several advantages. In several test shipments to Swift's eastern distribution points, there have been no fallen quarters, and there is every reason to believe that it will eliminate "downers" in rail and truck shipment. The cord weighs 2 oz. and thus is considerably lighter than a beef hook which,

[Continued on page 38]

ONCE the quarter is on the lugger's shoulder, the knife man removes the trolley hook from the gam and places it in the truck in which it is transported to the wash room. Swift has found several advantages in using the lowering device.





LEFT: G. H. Swift, vice president of Swift & Company, is flanked by femininity as he announces the purchase by the packer of the champion carload of steers for Piggly Wiggly Midwest Co.

BELOW: Miss National Pork Queen—Elaine Steimel of De Kalb, Ill.—is shown the loin from reserve champion in the hog carcass competition by John Bradley, president, Agar Packing Co., and Jim Nance, president of National Swine Growers Council.



End-Product, Meat, Gets More Attention at International

IMPORTANCE of supplying meat "as you (consumers) like it" as an objective of the whole livestock-meat industry gained greater recognition this year at the sixtieth annual International Livestock Exposition in Chicago.

Although the industry's end-products have been promoted at the show for many years by the National Live Stock and Meat Board, and some traditional con-

cepts of meat quality have been given weight in judging the live animals, more emphasis is now being placed on the carcass competition, while in the live ring the judges are giving a more "meaty" eye to the steers, barrows and wethers paraded before them.

Dr. Robert W. Bray of the University of Wisconsin, general superintendent of the quality meats contest at the Show, while indicating that meat animal development has a long distance to go, pointed out that it has also come a long way in the short time that it has been given special emphasis. The aim, Dr. Bray suggested, "is not so much to produce an animal with a maximum of lean meat to fat, since some of the finer qualities of meat can be lost in the transition, as it is to bring the ratio between the two facets into closer harmony and to retain or improve the palatability of red meat."

Referring to the carcass contest itself, Dr. Bray quipped "there is no 'rigging' here since all the wraps are removed and the 'bare' facts exposed." He added that, "beauty here is more than skin deep."

The correlation between rankings on-the-hoof and on the rail for cattle were closer this year than formerly. The chances of disparity in this respect are greater in cattle than for sheep or hogs, the experts indicated. The top beefeves in the carcass contest were not nearly as far out of the running in the live competition as they have been in previous shows. Neither the champion nor reserve champion lamb carcass placed among the top 10 alive, but in the open class of heavy lambs correlation was much closer and for hogs the live and dressed rankings were very close.

The growing importance of the carcass competition was indicated by the record number of entries in all



FLANKING the reserve and grand champion lamb carcasses are judges Byron Dixon, sales manager of Chiappetti Packing Co., Chicago, host to the contest; Dr. T. M. Means, head of agricultural research, Eli Lilly & Co., Indianapolis; Dr. H. M. Briggs, president, South Dakota State College, and L. J. Bratzler, meats professor at Michigan State University, located in East Lansing, Mich.

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classes. "It has grown to the point," Dr. Bray pointed out, "that already this year, weeding was extremely close, and numbers alone are not the determining factor in its importance."

BEEF: Winning over a record number of 142 qualifying carcasses, this year's grand champion came from an Aberdeen Angus senior calf, shown by Harry May of Mineral Point, Wis. The steer weighed 920 lbs. alive and 586 lbs. dressed. The rib eye area was 14.28 sq. in. and the rib fat thickness averaged .8 in. The animal had placed 11th on foot. The carcass was bought by Swift & Company at \$7 per lb., or \$3 per lb. below the record established last year.

The grand champion carcass merited its rating on the strength of its "unusual conformation, large eye muscle area in relation to weight, low rib fat to weight and its generally outstanding quality," L. E. Kunkle, one of the judges pointed out. It was also the heaviest in the rounds. The other three judges were R. A. Long of Athens, Ga., Ellard Pfaelzer and Walter Manders from the Chicago area.

PORK: Correlation between live placings and carcass judging "hit the bull's-eye" in the grand and reserve champions, or one-two, in that order. The grand champion carcass came from a Hampshire which Carr Bros., McNabb, Ill., had shown to the same title on foot. The hog weighed 200 lbs. alive, dressed out at 141 lbs., had a loin eye of 5.09 sq. in. and back fat 1.4 in. thick.

The Carr carcass emerged winner over a field of 203, in a contest in which the differences between it and the non-placers were "trifling." "In hogs, we have come about as far as possible in quality development," said Dr. Bray. "The only thing remaining is to consolidate our gains by bringing the general run of market hogs up closer to these standards." The champion was auctioned off to Swift & Company at \$6 per lb. to tie last year's price. Judges were J. C. Hillier and L. E. Walters of Stillwater, Okla.

LAMB: The grand champion carcass came from a Southdown, shown by Robert B. Outhouse of Lafayette,



RIB EYE of the grand champion beef carcass is scanned by judges Walter Mander, general manager, Lincoln Meat Co., Chicago, host for the contest; Dr. R. A. Long, head of animal husbandry department, University of Georgia; L. E. Kunkle, professor in charge of meats department, Ohio State University, and Ellard Pfaelzer, president, Pfaelzer Brothers, Inc., a Chicago concern.

Ind. The wether weighed 85 lbs. alive and dressed out at 47 lbs.; it had a rib eye area of 2.41 sq. in. and rib fat 0.23 in. thick. It did not place among the top 10 on foot, nor did the reserve champion carcass, also from a Southdown, shown by Kathleen Sprinkle of Monticello, Ill. However, seven of 10 top carcasses placed among the top 10 on the hoof; these were mostly heavies. The grand champion carcass brought a record price of \$32 per lb. and was bought by Allen Bros., Inc.

Byron Dixon, sales manager at Chiappetti Packing Company, one of the judges, said that the champion rated higher than the runner-up mostly because of its larger rib eye, thinner fat covering and less fat on the hindquarters and flanks. He suggested that controlled feeding can accomplish much in achieving a superior lamb carcass. The other two judges were Hilton Briggs of South Dakota, and R. Winstead of Chicago.

J. L. Olson, vice president of Geo. A. Hormel & Co., speaking at the annual coaches dinner sponsored by the livestock producers public relations committee of the American Meat Institute, declared, in part: "If beef livestock contests are to help produce better meat, which is their sole reason for being, ratings on the rail should correspond with placings on hoof." Referring to a recent Hormel purchase of a prize-winning



TOP: Lyle Liggett, director of information, American National Cattlemen's Association, presents plaque to Texas A & M College for winning the beef grading contest. Recipients are Frank Orts, coach, Henry Fitzhugh, Don Osbourn and Joseph Joyce.

BOTTOM: Top honors in pork judging at the International went to Kansas State University. John Killick, executive secretary of NIMPA, is shown here giving the plaque awarded by the association to coach R. A. Merkel and students Robert Lewis, Dell Allen and Ronald Janasek.



MEMBERS of the winning beef judging team from Ohio State University receive the American Meat Institute plaque from (center) Cholm Houghton, assistant director of public relations of the Institute. Others in the group shown here are (left to right) the Ohio coach B. D. Van Stavern and students Melvin Warnecke, James Davis, Arthur Ferguson and Wayne Short. The AMI and NIMPA present awards at the International each year.



National Live Stock and Meat Board

COMPETITION for top individual honors in the meat judging contest ended in a tie between Robert Lewis, Kansas State University, and Henry Fitzhugh, Texas A & M.



MEAT BOARD'S judging contest was won by Oklahoma State University. A \$1,000 award is presented by Dr. William Hale of Chas. Pfizer & Co., while Carl Neumann, general manager of NLSMB, holds trophy for coach Lowell Walters, Bill Doenges, Mike Brown and Richard Bornemann, best of 26 teams.

animal, he said that it carried a wasty 4-in. "bark."

The carcasses were judged this year amid new surroundings. Because the larger operators have retreated from "Packingtown," the cattle carcasses this year were hung up in the plant of Lincoln Meat Co.; hogs at the Agar Packing Co., and lambs at Chiappetti Packing Co., all of Chicago.

Dr. Bray expressed his appreciation of the "splendid cooperation and hospitality" which were accorded the judges and the public by the packing firms on whose premises the judging was conducted. He noted their sacrifice of space, which ordinarily would have been devoted to their regular commercial supplies.

Collective and individual knowledge of meats was proved by the meat judging team from Oklahoma State University, which placed first in a record field of 26 agricultural colleges and universities. The team, composed of Richard Bornemann, Mike Brown and Bill Doenges, and coached by L. E. Walters, scored 2,599 points out of a possible 3,000. The contest was spon-

sored by the National Live Stock and Meat Board.

Chas. A. Pfizer & Co. awarded the three top meat judging teams, which included Texas A & M College and North Dakota Agricultural College, with cash awards of \$1,000, \$500 and \$250 to be used to finance research at the schools.

LIVE COMPETITION: The grand champion load of Angus steers, shown by Tilden J. Burg of Sciota, Ill., brought \$53 per cwt. at auction when sold to Swift & Company for Piggly Wiggly Midwest Co. Bidding on the Tilden load began at \$30, with Ellard Pfaelzer opening the response to the auctioneer's chant. It was announced later that Burg has never shipped livestock to any market other than Chicago. Last year Burg received \$66.50 per cwt. for his champion load of Angus. The all-time record price of \$200 per cwt. was paid in 1946 on a load of Herefords, shown by Karl Hoffman and Robert Storz of Ida Grove, Ia.

The grand champion wether of the International was a Southdown, shown by Aime F. Real of Kerrville, Tex. This was the first time in 13 years that an individual had taken top honors in the single lamb show. Colleges did the trick in the previous 12 showings. Reserve grand champion wether was a 122-lb. Hampshire, shown by the University of Kentucky. The grand champion brought \$6.75 per lb. at auction when sold to Chiappetti Packing Co. of Chicago for the Cypress Restaurant of Hinsdale, Ill. Real realized \$641.25 from the sale of the animal, which weighed 95 lbs. The reserve grand champion lamb sold at \$1 per lb. to Chiappetti, also for the Hinsdale restaurant.

The grand champion barrow of the show was a Hampshire shown by the University of Kentucky. Agar Packing Company bought the animal at \$8.50 per lb. for the third highest price paid for a champion barrow at the International. The record price of \$19.25 was paid by Agar for the 1955 champion, shown by McGuire Hampshire Farm of Wisner, Neb.

The grand champion trucklot of hogs shown by Milo Wolrab sold to Reliable Packing Co. of Chicago at \$19 per cwt. It was the tenth year in a row that the firm had bought the champion load. The lot averaged 230 lbs.

Chiappetti Packing Co. paid \$38 per cwt. for the grand champion load of lambs. The lot averaged 96 lbs. in weight. Last year's price was \$33.50 and the record price of \$82 was paid in 1954.



LOIN EYE of the prize-winning hog carcass is being examined by judges Dr. J. C. Hillier, professor of animal husbandry, Oklahoma State University; Fred Trenkle, vice president of Agar Packing Co., Chicago, and Dr. Lowell Walters, professor of animal husbandry, Oklahoma State University located in Stillwater, Okla.



CONVEYOR BELTS

Take it from Little Giant...

"White is right



...on sight!"

The clean, sparkling good looks of the U.S. Little Giant® Food Belt make it the ideal conveyor belt for inspecting meats. The food is sharply visible, imperfect items can be instantly spotted. The belt gives a big boost to employee morale and efficiency, too—makes a fine impression on visitors.

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USDA Tells Progress in Humane Slaughter Area

The nation's meat packing industry is making progress in placing in effect designated humane methods of slaughtering and handling livestock as required under the Humane Slaughter Law that becomes effective next July 1, the U. S. Department of Agriculture reported this week.

Since January, 1959, about 20,000,000 food animals have been slaughtered by meat packers using the designated methods, according

to a report to the USDA from R. T. Phillips, Humane Slaughter Advisory Committee member and executive director of the American Humane Association. Forty packers, he said, have thus far received "seals of approval" awarded by the association for humane slaughtering.

USDA researchers and technicians also noted progress during visits this fall to 10 packing plants that are experimenting with various methods of slaughter. Success with the slaughtering methods, they said, appeared to be directly dependent on proper restraint of the livestock,

skilled and experienced plant personnel, proper functioning of equipment and the delivery of calm animals to the slaughtering area. Visits to the plants were made in connection with research being conducted by the USDA to aid smaller packers in adapting humane slaughter methods to their operations.

The research includes comparative testing of various mechanical and electrical stunning instruments and studies of reactions of animals to determine the effects of stunning and to evaluate differences in results that are related to age, breeding and species of the test animals. Other studies deal with techniques and equipment used in handling and restraining livestock before the animals are slaughtered.

Dr. Ralph L. Kitchell, head of the anatomy department, School of Veterinary Medicine, University of Minnesota, also reported progress in research begun last year under a cooperative arrangement with the USDA. These investigations involve the establishment of criteria for measuring pain in animals.

The organized Jewish community of the United States is sponsoring research on methods of handling livestock before slaughter. A research agreement has been signed with the Armour Research Foundation of the Illinois Institute of Technology, according to Rabbi Joseph B. Soloveitchik, Roxbury, Mass., who is a member of the USDA advisory committee.

USDA research plans for the future include tests of additional stunning equipment and modifications of existing instruments, and tests of restraining equipment. Studies also may be made of the use of carbon dioxide for immediate anesthetization of individual animals such as cripples. The plans call for publication of a report that will list suggested practical procedures for humane slaughter that may be utilized effectively by small packers.

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Canners Convention Will Display Meat Equipment

Meat processing rotary pumps and other meat industry equipment will be on display at the Canners Convention, January 17-20, 1960, in Bal Harbour, Fla. The convention will bring together leaders in all phases of food processing, as well as suppliers and buyers.

Sponsored by the Canning Machinery and Supplies Association Washington, D. C., the meeting will present work sessions featuring authoritative representatives from government, labor and industry.

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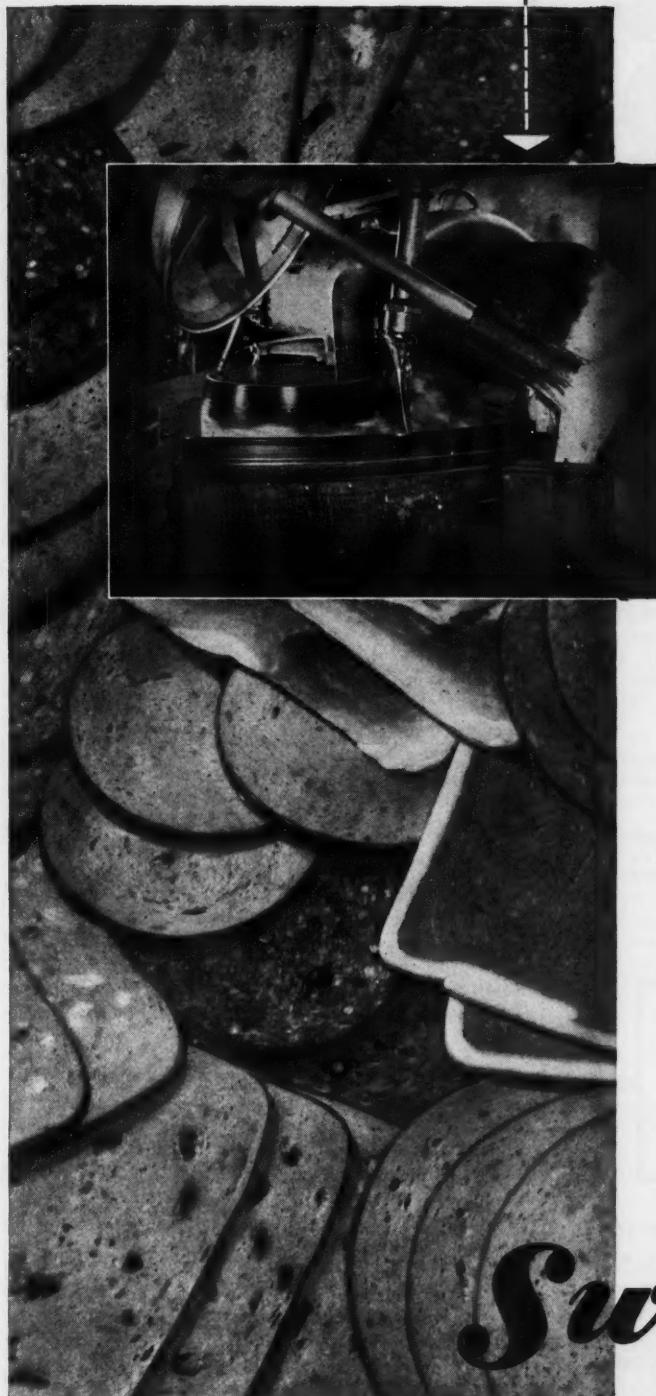
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Shipper Is Held Liable for Natural Shrinkage En Route When Title to Meat Passes in New York

A decision expected to affect many contracts for the sale of fresh meat for delivery in New York has been handed down in New York City by Judge Max M. Meltzer of Municipal Court.

Judge Meltzer held that a packer shipping meat to a dealer in New York City, where title passed, was liable for natural weight shrinkage despite exculpatory language on the reverse side of the invoice.

The action was instituted by Emerald Packing Corp., a member of the Metropolitan Wholesale Meat Dealers Association, against Hygrade Food Products Corp., seeking to recover the \$80.48 value of 185 lbs. of beef representing the difference due to natural shrinkage between the shipper's weight of the meat in Omaha and the delivery weight in New York City. The facts were stipulated, including the weight loss and the passage of title at the time and place of delivery in New York City on the date of September 9, 1958.

The plaintiff claimed that Section 833-16.0 of the Administrative Code of New York City and Section 193 of the Agriculture and Markets Law of the state of New York expressly forbid short weight shipments consigned to purchasers located in the city and the state of New York.

The defendant argued that recovery was barred by a printed provision on the reverse side of the invoice, which read: "Weight of goods when packed covers all sales" and "No allowance is made for natural shrinkage."

In finding for Emerald, Judge Meltzer said that the stipulation concerning the passage of title to the shipment in New York City on the date when it was received at the plaintiff's place of business was "completely determinative" of the rights of the parties.

He noted that the state law provides that all meat and meat products shall be sold or be offered for sale by net weight, which weight is to be marked on a label or tag attached to the shipment, and the city code provides for the sale of all commodities or articles of merchandise by true weight or measure.

Where title to goods passes at the time and place of delivery in New York City, that transaction is subject to the aforementioned statutes, Judge Meltzer held. "The question of natural shrinkage," he said, "must be restricted to loss of weight which

occurs between the passage of title and delivery of the shipment, not to loss of weight which occurred when the meat belonged to the defendant."

The judge also rejected a second argument of the defendant that the statutes are applicable only to retail sales, pointing out that the statutory language had been broadened to include both retail and wholesale transactions after the decisions cited by the defendant had been handed down.

Emerald Packing Corp. was represented by Milton E. Sahn and Morris Shapiro of the law firm of Sahn, Shapiro & Epstein. Hygrade was represented by Richard Owen and Louis A. Craco of the firm of Willkie Farr Gallagher Walter & Fitz Gibbon.

Although this point was not covered by the court, the decision also would seem to raise the question of whether similar contracts for the sale of fresh meat can provide for passage of title in New York in the future. A packer at the time of shipment cannot predict accurately the variable of natural shrinkage en route to the buyer's distant plant.

Since the statute, which is a penal one held to give rise to a civil cause, says the net weight must be marked on the shipment, the packer in order to comply strictly with the law would have to weigh and mark the meat at the time of delivery. This would require him to send a man along with the shipment or employ an agent in New York to do the weighing and marking.

If, as another costly alternative, the packer provided weight overage and at the time of shipment marked an estimated minimum delivered weight, he undoubtedly would protect himself from civil suit but he wouldn't be complying with the law.

Another test case involving the question of whether the buyer or seller must absorb the loss from natural shrinkage also is pending in New York Municipal Court. The plaintiff, also a member of the Metropolitan Wholesale Meat Dealers Association and represented by the same legal firm as was Emerald Packing Corp., is Denver Beef Corp. Armour and Company is the defendant. This case differs from the Emerald case in that Armour contends that title passed when the meat was turned over to the carrier of the meat in the c.a.f. New York City basis sale.

Tariff Commission Sets Hearing on Lamb Imports

The Tariff Commission has announced that a hearing will be held on March 22, 1960, to determine whether lamb and mutton, fresh, chilled or frozen; sheep, and lambs, all classifiable under paragraph 702 of the Tariff Act of 1930, are being imported into the U. S., "in such increased quantities, either actual or relative, as to cause or threaten serious injury to the domestic industry producing like or directly competitive products."

The Commission said the National Wool Growers Association, Salt Lake City, and the National Lamb Feeders Association, had filed an application for review of the situation and other persons had communicated with the Commission about the problem. The Commission said, however, that it had instituted the investigation on its own motion under the authority of Section 7 of the Trade Agreements Extension Act of 1951.

The investigation will seek to determine whether, "as a result in whole or in part of the duty or other customs treatment reflecting concessions granted thereon under the General Agreements on Tariffs and Trade," importations of the items in question are harming domestic industry, the Commission said. Interested parties desiring to appear and to be heard at the hearing should notify the secretary of the Commission, in writing, at least three days in advance of the hearing date.

FDA's Lerrick to Tell Farm Chemical Problems

The American Farm Bureau Federation is taking the bull by the horns in the matter of agricultural chemicals and their possible residues in or on foods.

The problem will be discussed at both the fruit and vegetable conference and the livestock conference on the opening day of the Farm Bureau's 41st annual meeting, set for December 14-17 in Chicago. Commissioner George P. Lerrick of the Food and Drug Administration, which touched off the pre-Thanksgiving cranberry scare, will address both conferences.

"Problems in the Use of Agricultural Chemicals in the Production and Marketing of Livestock and Livestock Products" is Lerrick's topic for the livestock conference, which will begin at 1:15 p.m. in the Terrace Casino of the Morrison Hotel. The program for that session includes discussion on "Changing Patterns in Livestock Production."

Courts Bar Violence at Two More Wilson Plants

Two more restraining orders prohibiting mass picketing, violence, intimidation and coercion at struck plants of Wilson & Co., Inc., were obtained by Wilson this week against the United Packinghouse Workers of America, AFL-CIO, the union's Omaha and Los Angeles locals and members of the locals.

Issuance of the latest restraining orders, the company announced, assures "the freedom of Wilson & Co. employees to return to their jobs or

of applicants to seek jobs as permanent replacements of strikers without interference." Similar restraining orders or injunctions now are in effect in all six cities in which UPWA members are on strike against seven Wilson plants. (Two of the plants are in Omaha.)

The Omaha order was issued by Judge Jackson B. Chase of the Douglas County District Court after an alleged "series of lawless acts of extreme violence, including the severe beating of several non-striking employees and the firing of a shotgun blast into the home of a

Wilson employee who continued on the job." The Los Angeles order was issued by Judge Ellsworth Meyer of the California Superior Court.

Meanwhile, Wilson is holding firm on its announced condition precedent to any resumption of contract negotiations with the UPWA.

"Wilson & Co., Inc., has no intention of meeting with the national office of the United Packinghouse Workers of America to negotiate a contract until it receives some binding assurances that the lawless acts started last May and continuing through the sit-down strikes the week of October 26 will not be repeated," James D. Cooney, Wilson president, informed Ralph Helstein, UPWA president, and the Federal Mediation and Conciliation Service, again late last week.

"One of the first requirements for collective bargaining in good faith is responsibility on both sides," Cooney said in a letter to Helstein. "You and your headquarters associates have demonstrated time and time again that you will not assume any responsibility for adhering to the terms of a contract which you negotiated and signed."

A copy of Cooney's letter was mailed to all production and maintenance employees at the struck Wilson plants, along with an accompanying letter from John L. Cockrill, vice president. In his letter, Cockrill said: "You were informed on November 25 that you would run the risk of being replaced if you did not return to work. Many of the strikers have now been replaced by new employees. You must understand that each day that you fail to return to work increases the chances that a new employee will have replaced you. If you are interested in working for Wilson & Co., Inc., I suggest that you return to work at once."

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what's new in

R

esearch

A. M. PEARSON of the meat laboratory, Michigan State University, presents the first in a series of monthly reviews of reports on current research in the field of meat and allied products.

TREATMENT prior to slaughter with epinephrine or adrenalin—a hormone produced by the adrenal glands—has been shown by Swiss workers to exert a preservative action on fresh skeletal muscle (*Food Res.* 24:459, 1959), if removed and stored aseptically. The preservative effect appears to be due to a higher pH, which inhibits the enzymes causing normal tissue breakdown. The hormone treatment reportedly reduced drip (loss of fluids) during storage at 100° F. for 31 days, prevented normal enzymatic breakdown and markedly improved the eating qualities, particularly tenderness. Epinephrine treatment is of interest not only as a single means of meat preservation, but may offer possibilities in combination with antibiotics, surface irradiation, cold and heat sterilization.

Workers at Michigan State University investigated the composition of drip obtained upon thawing frozen pork and found appreciable quantities of the B-complex vitamins and amino acids were present (*Food Res.* 24:515, 1959). The magnitude of the losses did not appear to be associated with water solubility of the individual amino acids or B-vitamins, which indicates that losses in drip are, at least in part, due to leaching of more complex substances. Drip losses could probably be reduced by thawing under conditions which minimize condensation of moisture. Information from studies similar to this will shed light on the nature of the changes during freezing and thawing.

Measurement of tenderness by breaking the scoring system into the separate components of this important eating attribute of meat is reported by Dr. Sylvia Cover from Texas (*Food Res.* 24:564, 1959). Members of the taste panel were instructed to score tenderness on the following 3 factors: (1) softness—rated by sensations from the tongue

and cheek and by the ease with which the teeth sink into the first bite, (2) friability—the ease with which the muscle fibers break, that is whether they are crumbly or rubbery, and (3) the quantity and resistance of the connective tissue to chewing. Although this method of scoring for tenderness is more involved than desirable, it offers a tool for research which should systematically aid in determining the relative importance of the different components toward actual tenderness in meat.

Measurement of the natural radioisotope potassium, K-40, and its application to measurement of leanness has been shown to be applicable to meat (*Food Res.* 24:605, 1959). Since K-40 occurs naturally in lean tissue and is not found in fat or bone, measurement gives an accurate estimate of the total lean. The method would appear to be suitable for measurement of lean in comminuted meats for continuous systems of manufacture. However, a reliable cost estimate of the counting system would be needed to ascertain if the method is economically feasible.

Freeze-drying equipment for dehydrating meats and other foodstuffs is discussed by Smithies and Blakley (*Food Tech.* 13:610, 1959), who point out that equipment designed specifically for freeze-drying foods is not available today. They describe a simple process, which employs a vacuum chamber fitted with closely spaced blackened shelves heated by electricity or water. The material to be dried is supported on an aluminum tray, between but not in contact with heated shelves. Frozen meat slices $\frac{3}{8}$ - to $\frac{3}{4}$ -in. thick can be dried in five to 12 hours, and by use of a spiked plate, pieces of meat up to 1-in. thick can be dried in less than six hours.

Florida State University workers (*Food Tech.* 13:635, 1959) studied

the effect of several antioxidants and copper complexing agents with and without ascorbic acid on irradiated cooked pork. They reported that rancid odor appeared to be a substantial component of irradiation odor. When rancidity was eliminated from the irradiated samples, there was considerable improvement in odor. Polyphosphates, green tea extracts, trihydroxybutyrophene and tomato soup, either alone or in combination with sodium ascorbate, were all effective in preventing development of rancidity in irradiated meat. Application of antioxidants before irradiation may be expected to make irradiated precooked meats more acceptable.

Factors which may influence uniformity and stability of color in fresh and cured hams were investigated by Missouri workers (*Food Tech.* 13:640, 1959). The addition of a combination of sodium hexametaphosphate and sodium ascorbate to the curing pickle resulted in significant improvement in color uniformity of hams. The color of cured ham slices remained stable under continuous lights in a meat display case for as long as 144 hours. Injection of adrenalin (epinephrine) and forced exercise prior to slaughter increased color uniformity. As the level of adrenalin was increased, the muscles became darker, more uniform in color, firmer and higher in pH values. Neither shackling nor pumping pressures affected the color.

Kempe and Graikoski (*Food Tech.* 13:650, 1959) of the University of Michigan found that the addition of powdered metallic iron hastened the spoilage of canned pork luncheon meat. The presence of the normal microbes on the meat inhibited the production of *Botulinus* toxin, even in inoculated cans. Even though exposed tin may increase bacterial spoilage, there appeared to be no likelihood of botulism poisoning developing.

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Consent Decree Case

[Continued from page 17]

if Judge Hoffman finds for the other side. The U. S. Supreme Court is expected ultimately to review the trial court's decision.

The Swift and Cudahy presidents and an Armour vice president were among witnesses called this week to tell of hardships suffered and progress inhibited because of the decree, which the petitioners claim is obsolete and stifles competition instead of fostering it.

Swift would like the "opportunity of getting into what we hope will be more profitable lines," president Porter M. Jarvis told the court. "We feel we aren't going where we would like to go in the food field," he said.

In reply to a question from Judge Hoffman about why Swift did not expand into "toothpaste or mouthwash" or other products not prohibited by the decree, Jarvis said it would be "too hazardous" to expand into products so far from the company's basic field.

The decree has greatly hampered Swift's research efforts, Jarvis testified. He also mentioned, as another reason for granting relief, that chain stores have been getting "very substantially more" into the meat business in recent years.

Swift has considered the possibility of entering retail operation to some degree if the decree is modified, Jarvis said, but plans on the type of expansion to be pursued if relief is granted have not been formulated as yet.

Armour vice president Victor Conquest, formerly in charge of research, also testified that the decree has impeded Armour's research. He mentioned several products, including fish frankfurters and flavored milk that requires no refrigeration, that Armour researchers turned up, but the company was barred from handling these products.

In his current post as European representative for Armour, Conquest said, he has instructions to seek new products in any field that the company might develop. Armour is working with the British Ministry of Food on a freeze-drying process for preserving meats, fruits and vegetables, but the consent decree, as it now stands, would prohibit the company from using the process for fruits and vegetables in the United States, he pointed out.

Conquest was followed on the stand by Louis F. Long, Cudahy president, who described hardships suffered under the decree by his company, now smaller than several packing firms not so fettered.

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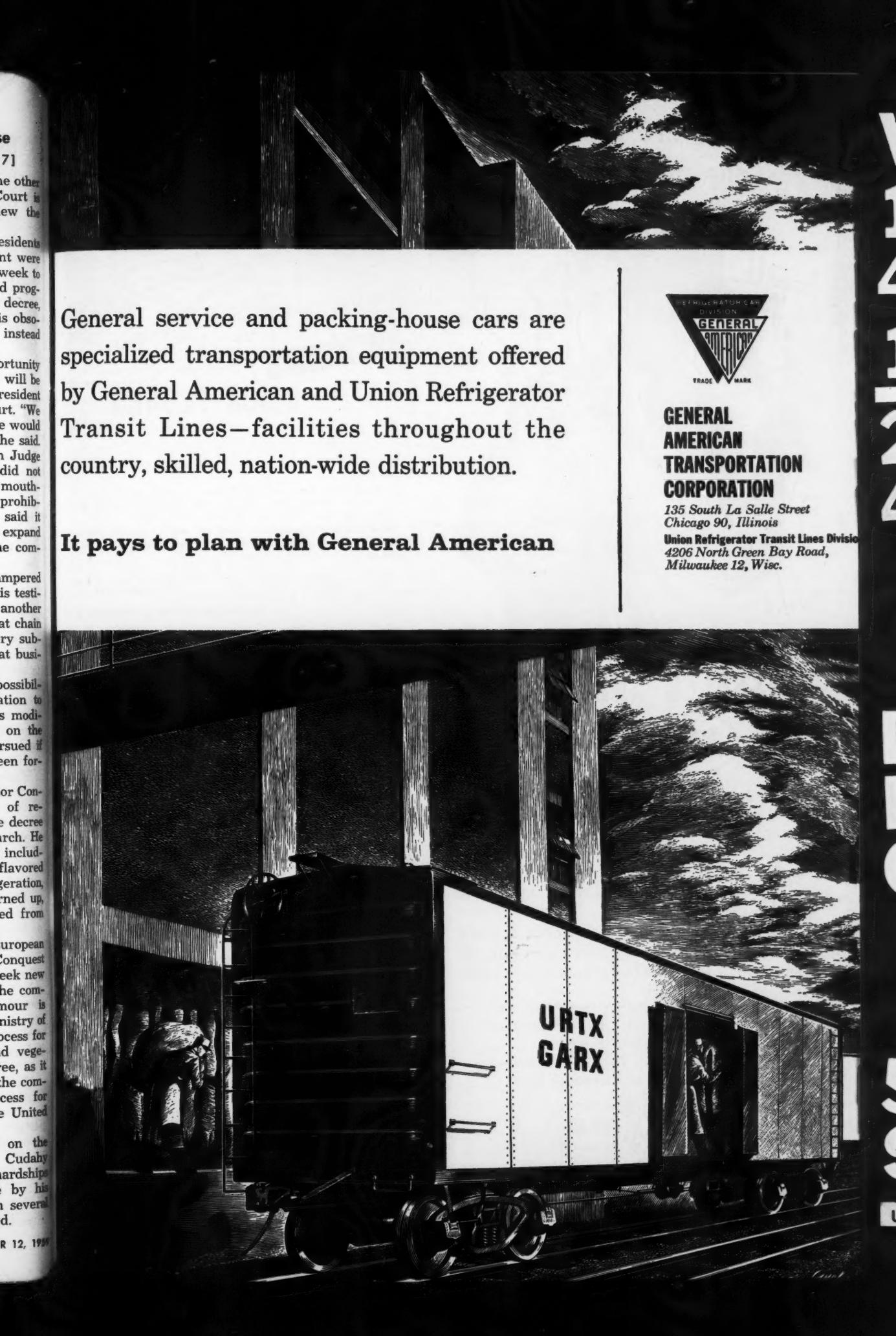
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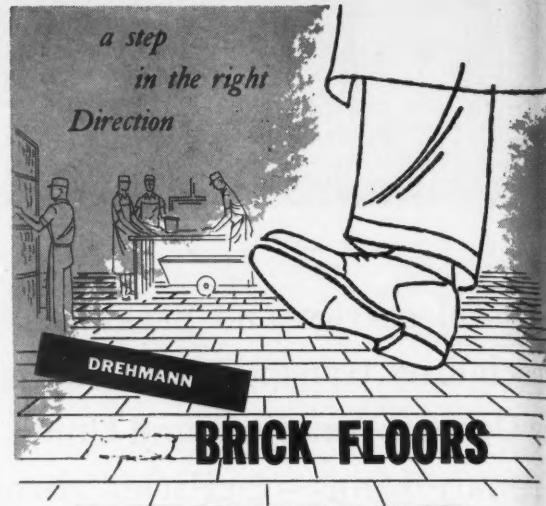
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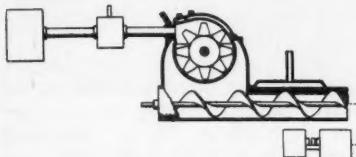
RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50¢ for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,907,662, METHOD OF PREPARING MEAT PRODUCTS, patented October 6, 1959 by Gordon W. Covey, Downers Grove, Ill., assignor to The W. J. Fitzpatrick Company, Chicago, a corporation of Illinois.

Comminuted mixed chunks of raw



meat are intimately mixed with a curing agent and a non-toxic volatile liquid cooling material is introduced during comminuting to cool the mixture to a temperature between 25° F. and 30° F. It is maintained at such temperature during comminuting and, after comminuting, there is continuous removal of excess air and volatilized cooling material from the mixture.

No. 2,907,661, PRODUCTION OF FERMENTED SAUSAGE, patented October 6, 1959 by Charles F. Niven, Jr., Chicago, and Robert H. Deibel and George D. Wilson, Park Forest, Ill., assignors to A. W. Brickman, Victor Conquest, Frank J. Madden, Wrisley B. Oleson and Emery T. Filbey, Chicago, as trustees.

In order to prepare a fermented sausage, the inventors proceed by inoculating a meat emulsion with pediococcus cerevisiae in a ratio up to 1/30 oz. per 100 lbs. of meat emulsion, and maintaining the inoculated meat emulsion at those temperatures which are favorable to the development of the pediococcus cerevisiae.

No. 2,908,577, PROCESS FOR TREATING MEATS, patented October 13, 1959 by Le Roy R. Hawk, Hayward, and Dave Eoklin, Robert P. Smith and Robert L. Tambini, San Lorenzo, Cal., assignors to Gerber Products Company, Fremont,

Mich., a corporation of Michigan.

A process of preparing a meat product is claimed. It comprises forming a slurry of comminuted meat and water and heating the slurry to a presterilization temperature above the last apparent viscosity inversion thereof and below carbonization temperature for a time interval of between 10 and 120 seconds. There are 11 claims to the technique for treating meats.

No. 2,908,615, METHOD OF PREPARING GELATIN OR GLUE, patented October 13, 1959 by Harvard L. Keil, Clarendon Hills, Ill., assignor to Armour and Company, Chicago, a corporation of Illinois.

The method of extracting gelatin and glue from pork skins is disclosed, comprising treating the skins with a sterilizing agent, subjecting the sterilized skins to the action of added living yeast-type organisms to condition skins and then extracting the gelatin or glue from the conditioned skins with water.

No. 2,909,434, METHOD OF COATING ARTICLES OF FOOD AND PRODUCT OBTAINED THEREBY, patented October 20, 1959 by Lorraine E. Patten and Harold C. Kelly, Midland, Mich., assignors to The Dow Chemical Company, Midland, Mich., a cor-



poration of the state of Delaware.

There are 19 claims to this method and article (meat, such as a slice of beef) coated by the process with a thin, tough, peelable, wax-and-ethyl cellulose containing coating.

No. 2,909,201, APPARATUS FOR SLICING SOLID MATERIALS, patented October 20, 1959 by Stanley Hiller, Berkeley, Cal.

More specifically, the invention relates to a feeder for properly aligning and pressing the material to be sliced against a cutter-bladed disc. The feeder comprises three cylindrical housings, each of which is open at an end adjacent to the disc, whereby the disc can rotate past said open ends, the housings being spaced circumferentially about the axis whereby at least one

of the housings is at an elevation different from the other. Each of the housings has a feed inlet therein spaced from the open end thereof, the feed inlets communicating directly with a material feed hopper which is common to the feed inlets of all. Each of the housings is enclosed between its open end and its feed inlet.

No. 2,906,627, METHOD OF HEAT SHRINKING WRAPPERS ON FOOD, patented September 29, 1959 by John H. Payton and Hilmar O. Schuetze, Chicago, assignors to Great Lakes Stamp & Mfg. Co., Inc., Chicago, a corporation of Illinois.

The method is of the circulating hot air contacting type of heat shrinking, with salvaging of the hot air for recirculation.

No. 2,907,660, PORK RIND COOKING PROCESS, patented October 6, 1959 by Edward D. O'Brian, Anaheim, Cal., and Robert E. O'Brian, Des Moines, Ia.

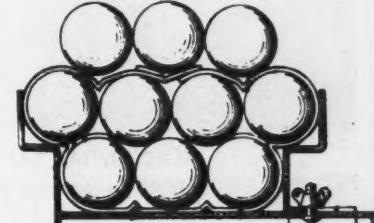
A process is disclosed for forming an intermediary product from pork rinds, capable of being heated so as to enlarge in volume to form a puffed, edible food product after the cooking process is finished.

No. 2,900,261 PACKAGING FRESHLY CUT RED MEATS, patented August 18, 1959 by James E. Snyder, Akron, and George W. Ferrier, Cuyahoga Falls, O., assignors to The Goodyear Tire & Rubber Company, Akron, an Ohio firm.

This patent relates to patent 2,900,260 and covers the packaging elements thereof. Eight claims to each patent are registered with the U. S. Patent Office.

No. 2,908,576, PACKAGED SAUSAGE PRODUCT AND METHOD OF MAKING SAME, patented October 13, 1959 by Herbert Rumsey, Jr., Rochester, N. Y., assignor to W. R. Grace & Co., Cambridge, Mass., a corporation of Connecticut.

A wrapping band for wrapping a



number of sausage products in the same package is disclosed. The band has crease lines adapted to help position the sausage products for proper wrapping, producing a neat, smooth, solid package.

Beef Handling Advances

[Continued from page 19]

in the forequarter model, averages about 2 lbs. 5 oz. This brings about a two-way freight saving in the original and return shipments. Furthermore, the loss of a cord costs a few pennies whereas a beef hook costs several dollars.

The need for cleaning trolley hooks daily will also be eliminated since the hook no longer will be in contact with the meat.

Hanging the forequarter in the car or truck by its gam eliminates the hook hole now made in the fore. Moreover, hanging the forequarter

by a long hook sometimes results in damage to the short ribs. When the fore is hung by its shank, the rib eye will not need the protective paper which is placed on it to protect against discoloration; the rib eye will have the same natural protection that the loin eye now enjoys in the car or truck.

The quarters will be suspended by their cords on permanent hooks set in the beams in the refrigerated car or truck. These hooks are equipped with locking devices that keep the cords from jumping off; the hinged metal clip is pushed into position after the beef has been hung from the hook. Since the suspension hook

is fixed, it will minimize the swaying of the quarters in transit and thus permit mixed cars to be loaded more efficiently. Boxed provisions and quarters can be loaded in the proper unloading sequence rather than concentrating the quarters at one end of the car in order to reduce the damage resulting from swaying beef.

While Swift officials are pleased with the performance of the cord and hook, further tests will be conducted before the equipment (patents have been asked) is made available commercially.

New Meat Sauce Is High In Nutritional Values

A menu featuring a new meat sauce recipe, introduced at the recent luncheon meeting of the National Swine Industry Conference in Ames, Ia., was described by Marvin McLain, assistant secretary of agriculture, as an appetizing meal bulwarked with many excellent nutritional values.

Developed in the test kitchens of the National Live Stock and Meat Board, Chicago, the main dish at the luncheon was a combination ground pork and pork liver meat sauce served with rice.

Meat Board nutritionists point out that one serving of the meat sauce (which is approximately two parts ground pork to one part pork liver) will provide 33 per cent of the protein, 75 per cent of the iron, 46 per cent of the thiamine and 7 per cent of the calories needed daily by a 10-12 year old boy or girl. Figures are based on daily allowances of nutrients recommended by the National Research Council.

Fleet Maintenance Show

The first Fleet Maintenance Exposition, an automotive show built around the interests, problems and needs of the fleet owner and operator, has been scheduled for New York City's Coliseum on October 24-27, 1960. Sponsored by the Private Truck Council of America, Inc., it will combine more than 100 industrial exhibits with a full program of five workshop sessions.

Meat Can Shipments Rise

Can Manufacturers Institute, Inc., Washington, D.C., reports that metal can shipments of meat and poultry during the first nine months of 1959 showed an overall gain of 12.2 per cent over the same period in 1958. Meat and poultry can shipments for last September alone showed a 49.2 per cent increase over the same month of the previous year.

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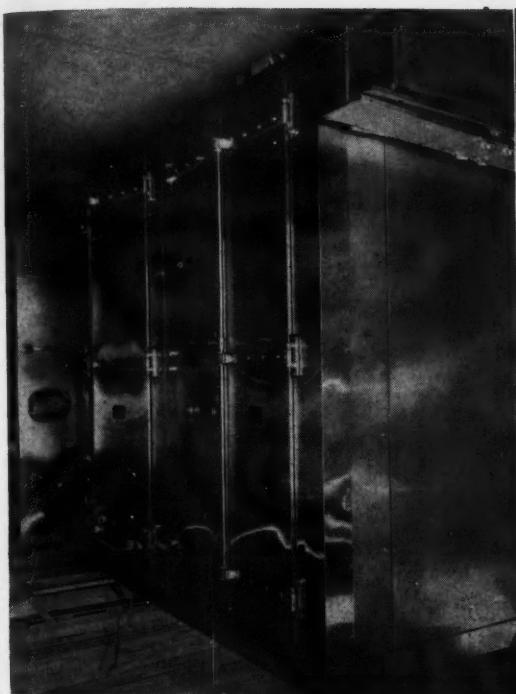
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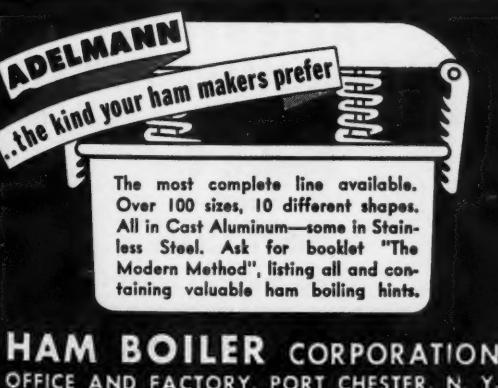
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THE NATIONAL PROVISIONER, DECEMBER 12, 1959

Another Shadow Cast as FDA Announces It Plans To Look Under the Bed

Since stress may be carcinogenic and the Food and Drug Administration has caused considerable stress with recent announcements, the livestock and meat industry may have wondered this week whether the Delaney Amendment to the Food Additives Act shouldn't outlaw rash statements by the FDA as well as any substance in foods that is capable of producing cancer in man or animals, regardless of the remoteness of the possibility.

Although he emphasized that the move is no cause for alarm, Food and Drug Commissioner George P. Lerrick caused plenty of alarm late last week in announcing that the FDA plans to study possibilities that human health may be affected by meat and poultry containing residues of diethylstilbestrol, female hormone commonly known as stilbestrol, which is used to promote the growth of cattle and poultry. Stilbestrol has been used widely in medicine for about 15 years and it also is added to an estimated 80 per cent of the rations for cattle and poultry.

No residue has been found in meat from cattle, Lerrick said, but tests have shown minute quantities of the hormone in the skin and liver of chicken prepared for the market.

In "extremely rare" cases, Lerrick announced, stilbestrol taken in large doses has caused cancer of the breast in men.

"I am informed," he said, "that the world literature contains reports of about 15 cases of cancer of the breast among 30,000 to 50,000 men who have been treated with the material, and some of these cases are challenged as having been caused by a spread of cancer from the prostate."

Although the scope of the study has not been determined, Lerrick said, it probably will involve analysis of many case histories developed in the 15 years the product has been used in medicine. Use of stilbestrol to fatten and tenderize poultry was authorized by the FDA 12 years ago after a two-year study, and the authorization later was extended to cover beef cattle. The manufacturer, before the authorization was granted, was required to submit proof that the material was not hazardous to human beings who ate the meat.

The FDA revealed early last summer that it had issued an order on May 30 forbidding the granting of any new permits to sell stilbestrol or arsenical derivatives for animal feeds, but the order did not halt the sale of the additives by companies already holding such permits. FDA officials said at that time that stilbestrol and arsenical derivatives produced cancer in laboratory animals to which the additives were given in large quantities but that laboratory tests indicated no ill effects, or cancer, would be caused by continued use of the small quantities employed in animal feeds.

Since cancer producing agents similar to the additives in question are found in human procreation, in vitamins added to bread, in red pepper and in thousands of food and drug products used daily, their use in animal feeds has been permitted, the FDA explained.

State Bill Would Require Meat Tag Saying Whether Additives Fed to Animal

What may portend an avalanche of state bills on the subject of food additives has been announced in Buffalo, N.Y. State Senator Frank J. Glinski said he will pre-file in Albany this month, for consideration when the New York legislature

convenes in January, a bill designed to help protect consumers from possible cancer-producing additives used in feeds.

The measure would require all meat and poultry products sold in the state to bear labels informing consumers of the additives used in feeding the animals.

The state should act immediately to establish the safeguards because the federal administration "has not seen fit" to take proper precautionary measures, Glinski declared.

"In recent congressional hearings on this subject, much testimony and proof has been submitted that many of these additives are cancer-producing mediums, and should be banned or at least controlled," the New York legislator asserted.

Glinski said that cancer research institutes have found that a certain hormone additive used extensively in the accelerated fattening of beef cattle and poultry can induce cancer in both animals and humans.

The proposed legislation would require that all live cattle and poultry entering the state for consumption by residents be certified whether or not they were fed any additives claimed by researchers to be cancer-producing.

When offered for sale, such meat would be required to bear a tag informing the consumer that the product he is purchasing came from animals fed the additives.

The same general provisions would apply to cattle and poultry raised within the state.

All breeders and processors within the state would be required to certify to the State Health Department which additives, if any, were used in feeding their livestock. The instate produced food also would require the informative tag in order to be sold. A tag also would be required on products from cattle and poultry that had not been fed with additives.

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ALL MEAT... output, exports, imports, stocks

Meat Production Largest In Three Years

Production of meat in the first full week following the Thanksgiving Day week rose to 480,000,000 lbs., for its largest volume in about three years. Up 24 per cent from 388,000,000 lbs. for the short week, production of meat under federal inspection was 11 per cent larger than the 431,000,000 lbs. produced in the same week last year. Slaughter was augmented by numbers which would have normally been marketed the previous week had it not been for the holiday. Cattle slaughter was 5 per cent above the number last year, while hog kill was about 21 per cent above a year ago. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number Production	(Excl. lard)	Number	Production
Dec. 5, 1959	370	220.5	1,675	232.0
Nov. 28, 1959	305	180.0	1,350	187.0
Dec. 6, 1958	352	212.4	1,381	193.5

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.	
	Number Production	M's	Number Production	M's	M's	lbs.
Dec. 5, 1959	115	12.8	300	14.7	480	
Nov. 28, 1959	90	10.2	230	11.0	388	
Dec. 6, 1958	118	12.7	260	12.5	431	

1950-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Dec. 5, 1959	1,045	596	243	138
Nov. 28, 1959	1,035	590	243	138
Dec. 6, 1958	1,062	603	245	140

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	MIL. lbs.
Dec. 5, 1959	195	111	101	49	—	51.7
Nov. 28, 1959	200	113	101	48	—	41.8
Dec. 6, 1958	188	108	99	48	14.2	47.9

AMI PROVISION STOCKS

Provision stocks, as reported to the American Meat Institute, totaled 101,800,000 lbs. on Nov. 28. This volume was up 9 per cent from 93,600,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork fat totaled 33,800,000 lbs. for a 25 per cent gain over the 27,000,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

	Nov. 28 stocks as percentage of inventories on	
	Nov. 14, 1959	Nov. 29, 1958
HAMS:		
Cured, S.P.-D.C.	113	86
Frozen for cure, S.P.-D.C.	116	133
Total hams	115	107
PICNICS:		
Cured, S.P.-D.C.	105	99
Frozen for cure, S.P.-D.C.	129	119
Total picnics	118	108
BELLIES:		
Cured, D.S.	137	98
Frozen for cure, D.S.	80	200
Cured, S.P.-D.C.	100	86
Frozen for cure, S.P.-D.C.	125	157
OTHER CURED MEATS:		
Cured and in cure	105	86
Frozen for cure	138	85
Total other	117	86
FAT BACKS:		
Cured D.S.	111	77
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—total	118	107
TOT. ALL PORK MEATS	117	109
LARD & R.P.F.	115	125
PORK LIVERS	115	134

Australian Housewife Would Eliminate Meat Middlemen

If the president of an Australian homemakers' organization had her way, middlemen in the meat industry would be compelled to pack up and "head for the hills". She would simply do away with them. Mrs. Gladys Hain, president of the Victorian Housewives' Association, has called for an alliance between producers and consumers.

Such an alliance, Mrs. Hain said, "would avoid costly intervention by the two groups of middlemen—wholesale and retail." A producer-consumer alliance, she added, would necessitate the setting up of a network of shops or markets which would keep prices reasonable.

WEST COAST MEAT IMPORTS

Arrivals of foreign meats at various west coast ports were reported in pounds as follows:

San Francisco, week ended Nov. 27: from Canada—50,751 lbs. pork, 1,924 lbs. cured pork, 2,062 lbs. canned pork.

Portland, week ended Nov. 28: from Argentina—23,700 lbs. canned beef. Australia—17,355 lbs. frozen beef. Brazil—9,000 lbs. canned beef.

No imports through Los Angeles or Spokane ports of entry for that week.

USDA Buys More Beef, Can Pork For Schools Last Week

Purchase of an additional 5,796,000 lbs. of ground beef by the U.S. Department of Agriculture for school lunches was announced late last week. At prices ranging from 39.43¢ to 40.70¢ per lb., total cost was about \$2,333,000 in Section 32 funds.

USDA accepted offers from 21 of 30 bidders, who offered a total of 8,631,000 lbs. Delivery under the awards will be from December 21, 1959 through January 16, 1960. Last week's purchases brought aggregate volume to 20,496,000 lbs. for a total cost of about \$8,278,000.

About 1,131,000 lbs. of canned pork and gravy were also bought late last week for school lunches. Prices ranged from 47.89¢ to 48.79¢ per lb. for a total of \$550,000. Bids were received from four firms and all product offered was accepted. Delivery will be from December 28, 1959 through January 23, 1960. Purchases of canned pork and gravy through last week aggregated 16,795,000 lbs. at a total cost of about \$8,142,000. Buying will be continued.

Total Output N. Z. Export Meat Up; Beef, Veal Lower

Although total production of meat products for export in New Zealand for the year ended September 30 was up from volume for the previous year, output of beef and veal for export declined 4 per cent to 211,104,000 lbs. from 244,790,000 lbs. for the year before. The United States is currently the major outlet for N.Z. beef.

Total production of export meat in N.Z. for the year was 993,736,000 lbs. compared with 900,218,000 lbs. for the previous year and the highest in at least four years. Production of lamb and mutton for export rose 16 per cent to 725,086,000 lbs. from 610,577,000 lbs. and was the highest in at least four years. Shrinkage of the United Kingdom market for N.Z. lamb and mutton has depressed prices, and resulted in a feverish search for other outlets, with the U.S. a prime object.

CHICAGO LARD STOCKS

Stocks of drum lard in Chicago on December 4 totaled 3,540,940 lbs., according to the Board of Trade. Of this volume, 641,417 lbs. were prime steam and 2,899,523 lbs. were dry rendered lard, the same as they were a week earlier.

PROCESSED MEATS . . . SUPPLIES

Meat Imports Down In Oct.; Below 1958

Entry of 63,513,854 lbs. of foreign meat into the United States in October represented a sharp drop from September volume of 102,146,296 lbs. and about an 11 per cent decrease from October 1958 volume of 70,481,085 lbs. Of October 1959 meat imports, 14,667,443 lbs. came from Australia, or about one-third of such movement in September, but considerably more than last year's 2,533,998 lbs. for the month. Shipments from New Zealand at 7,176,677 lbs. were also decidedly smaller than in September. U. S. meat imports by country of origin are listed below as follows:

Country of origin	Fresh meats and edible offal			Cured meats	
	Beef and Veal Pounds	Lamb and Mutton Pounds	Pork Pounds	Beef Pounds	Pork Pounds
Argentina	13,966,585	637,974	61,684	361,676	5,280
Australia				56,393	
Brazil					
Canada	2,703,505	302,748	3,547,937	624	616,734
Denmark					4,205
Germany					8,867
Holland					12,901
Ireland	1,280,064				10,470
Mexico	3,434,118		4,000		
New Zealand	5,934,112	1,057,392	154,977	30,196	
Paraguay				78,959	
Poland					
Uruguay				35,776	
All others	2,756,796	1,240,976	5,401	15,075	1,035
Totals—Oct. 1959	30,085,180	3,239,090	3,774,019	578,701	659,492
Oct. 1958	24,711,145	2,105,974	3,511,614	14,080,584	1,019,042
Country of origin	Canned meats			Sausage	
	Beef Pounds	Pork Pounds	Miscel. Pounds	treated Pounds	General miscel. Pounds
Argentina	8,018,819	29,917	37,082	18,000	170,301
Australia					8,641,055
Brazil	5,011,799				1,200
Canada	8,705	531,504	67,382	2,596	200,657
Denmark	102,885	2,492,417	197,698	84,779	180
Germany	1,159	87,768	5,015	10,669	419
Holland	15,335	3,039,986	70,788	13,314	3,152,743
Ireland					1,300,534
Mexico					3,438,118
New Zealand					7,176,677
Paraguay	1,378,634	71,985			1,529,578
Poland		2,267,145	23,256		2,290,401
Uruguay	1,098,163	17,892			1,151,833
All others	1,665	8,569	43,383	42,687	3,619
Totals—Oct. 1959	15,637,164	8,547,183	444,604	172,045	376,376
Oct. 1958	12,043,295	10,457,930	1,721,926	133,845	695,749

DOMESTIC SAUSAGE

Pork sausage, bulk, in 1-lb. roll	6cl. lb.) 28½ 63½
Pork saus., sheep cas., in 1-lb. package	44 @ 50
Franks, sheep casing, in 1-lb. package	50 @ 67
Franks, skinless, in 1-lb. package	45 @ 46
Bologna, ring, bulk	41½ @ 45
Bologna, a.c. bulk	35 @ 40
Bologna, a.c., sliced	6, 7-oz. pack. doz. 2.60 @ 3.60
Smoked liver, n.c. bulk	44½ @ 52
Smoked liver, a.c. bulk	36 @ 43
Polish sausage, self-service pack	56 @ 69
New Eng. lunch spec.	59 @ 65
New Eng. lunch spec., sliced, 6, 7-oz. doz.	3.66 @ 4.92
Olive loaf, bulk	38½ @ 50½
O.L. sliced, 6, 7-oz. doz.	2.66 @ 3.84
Blood and tongue, n.c.	48½ @ 66
Blood, tongue, a.c.	45½ @ 63
Pepper loaf, bulk	48½ @ 64
P.L. sliced, 6-oz. doz.	2.51 @ 3.85
Pickle & Pimento loaf	42½ @ 49½
P&P loaf, sliced, 6, 7-oz. dozen	2.51 @ 3.60

DRY SAUSAGE

(cl., lb.)	
Cervelat, ch. hog bungs	1.01 @ 1.03
Thuringer	63 @ 65
Farmer	85 @ 87
Holsteiner	73 @ 75
Salami, B. C.	93 @ 95
Salami, Genoa style	1.03 @ 1.05
Salami, cooked	50 @ 52
Pepperoni	84 @ 86
Sicilian	97 @ 99
Goteborg	85 @ 87
Mortadella	60 @ 62

CHGO. WHOLESALE

SMOKED MEATS

Wednesday, Dec. 9, 1959

Hams, skinned, 14/16 lbs.	(av.) wrapped
Hams, skinned, 14/16 lbs.	45½
ready-to-eat, wrapped	47
Hams, skinned, 16/18 lbs., wrapped	43½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	45
Bacon, fancy, de-rind, 8/10 lbs., wrapped	33
Bacon, fancy, sq. cut, seedless, 10/12 lbs., wrapped	29
Bacon, No. 1, sliced 1-lb heat seal, self-service pkg.	41

SPICES

(Basis Chicago, original barrels, bags, bales)

Whole Ground	kernel for saus.
All-spice, prime	86 96
Refined	99 1.01
Chili pepper	56
Chili powder	56
Cloves, Zanzibar	60 65
Ginger, Jam., unbl.	47 53
Mace, fancy Banda	3.50 3.90
East Indies	2.95
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	1.90
Paprika, Spanish	65
Cayenne pepper	63
Pepper:	
Red, No. 1	58
White	91 96
Black	69 74

SAUSAGE CASINGS

(Lcl. prices quoted to manufacturers of sausages)

Beef rounds:	(Per set)
Clear, 29/35 mm	1.15 @ 1.20
Clear, 35/38 mm.	1.20 @ 1.25
Clear, 35/40 mm.	1.05
Clear, 38/40 mm./up	1.10 @ 1.25
Clear 44 mm./up	1.85 @ 1.95
Not clear, 40 mm./dn.	75 @ 85
Not clear, 40 mm./up	85 @ 95
Beef weasand:	(Each)
No. 1, 24 in./up	13 @ 15
No. 1, 22 in./up	15 @ 16
Beef middies:	(Per set)
Ex. wide, 2½ in./up	3.60 @ 3.85
Spec. wide, 2½-2½ in.	2.45 @ 2.70
Spec. med., 1½-2½ in.	1.75 @ 2.00
Narrow, 1½ in./dn.	1.15 @ 1.30
Beef bung caps:	(Each)
Clear, 5 in./up	33 @ 37
Clear, 4½-5 in.	23 @ 28
Clear, 4-4½ in.	15 @ 17
Clear, 3½-4 inch	13 @ 16
Beef Bladders, salted:	(Each)
7½ in./up, inflated	21
6½-7½ in., inflated	14
5½-6½ in., inflated	12 @ 14
Pork casings:	(Per Hank)
29 mm./down	4.45 @ 4.55
29/32 mm.	4.35 @ 5.00
32/35 mm.	3.20 @ 3.30
35/38 mm.	2.50 @ 2.75
38/42 mm.	2.25 @ 2.50
Hog bungs:	(Each)
Sow, 34 inch cut	62 @ 64
Export, 34 in. cut	53 @ 57
Large prime, 34 in.	42 @ 45
Med. prime, 34 in.	29 @ 32
Small prime	16 @ 22
Middles, cap off	70 @ 75
Hog skips	7 @ 10
Hog runners, green	15 @ 20

Sheep casings:

(Per Hank)

28/28 mm.	5.35 @ 6.15
24/26 mm.	5.25 @ 6.15
22/24 mm.	4.15 @ 4.65
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.85
16/18 mm.	1.35 @ 1.65

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo. Cwt.

Pure refined gran. nitrate of soda

Pure refined powdered nitrate of soda

Salt, paper sacked, f.o.b. Chgo. gran. carlots, ton.

Rock salt in 100-lb. bags, f.o.b. whse., Chgo.

Sugar:

Raw, 96 basis, f.o.b. N.Y. 6.13

Refined standard cane gran., delv'd. Chgo.

Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%.

Dextrose, regular:

Cerelose, (carlots, cwt.) 7.61

Ex-warehouse, Chicago 7.76

SEEDS AND HERBS

(cl., lb.) Whole Ground

Caraway seed	28 33
Comino seed	51 56
Mustard seed	
fancy	23
yellow Amer.	17
Oregano	37 46
Coriander,	
Morocco, No. 1	20 24
Marjoram, French	54 63
Sage, Dalmatian, No. 1	59 66

FRESH MEATS... Chicago and outside

CHICAGO

Dec. 8, 1959

CARCASS BEEF

Steers, gen. range: (carcots, lb.)	none qtd.
Prime, 700/800	41 1/2
Choice, 600/700	41
Choice, 700/800	39 @ 39 1/2
Good, 600/700	39 1/2
Bull	34 1/2
Commercial cow	29 1/2
Canner-cutter cow	29 1/2 @ 29 1/2

PRIMAL BEEF CUTS

Prime: (lb.)	
Rounds, all wts.	53 @ 53 1/2
Tr. loins, 50/70 (incl.)	76 @ 92
Sq. chux, 70/90	39
Arm. chux, 80/110	36 1/2 @ 37
Ribs, 25/35 (incl.)	60 @ 63
Briskets (incl.)	28 @ 28 1/2
Navels, No. 1	13
Flanks, rough No. 1	12 1/2 @ 13 1/4
Choice:	
Hindqtrs., 5/800	50
Foreqtrs., 5/800	34 1/2
Rounds, 70/90 lbs.	51 1/2 @ 52
Tr. loins, 50/70	65 @ 73
Sq. chux, 70/90	39
Arm. chux, 80/110	36 1/2 @ 37
Ribs, 25/30 (incl.)	58 @ 60
Ribs, 30/35 (incl.)	57
Briskets (incl.)	28 @ 28 1/2
Navels, No. 1	13
Flanks, rough No. 1	12 1/2 @ 13 1/4
Good (all wts.):	
Rounds	49 @ 51
Sq. chucks	38 @ 39
Briskets	27 @ 27 1/2
Ribs	51 @ 53
Loins, trim'd.	60 @ 63

COW, BULL TENDERLOINS

G&C grade, fresh	Job lots
Cow, 3 lbs./down	80 @ 85
Cow, 3/4 lbs.	86 @ 91
Cow, 4/5 lbs.	1.00 @ 1.08
Cow, 5 lbs./up	1.10 @ 1.15
Bull, 5 lbs./up	1.10 @ 1.15

CARCASS LAMB

(cl. prices, cwt.)	
Prime, 30/45	40.00 @ 42.00
Prime, 45/55	38.00 @ 39.00
Prime, 55/65	37.00 @ 38.00
Choice, 30/45	40.00 @ 42.00
Choice, 45/55	38.00 @ 39.00
Choice, 55/65	37.00 @ 38.00
Good, all wts.	35.00 @ 37.00

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Dec. 8	Dec. 8	Dec. 8
STEER:			
Choice, 5-600 lbs.	\$43.00 @ 45.00	\$44.00 @ 45.00	\$45.00 @ 46.00
Choice, 6-700 lbs.	41.50 @ 44.00	42.00 @ 44.00	43.00 @ 45.00
Good, 5-600 lbs.	40.00 @ 42.50	41.00 @ 43.00	42.00 @ 44.00
Good, 6-700 lbs.	39.00 @ 41.00	40.00 @ 42.00	41.00 @ 43.50
Stand., 3-600 lbs.	38.00 @ 41.00	38.00 @ 41.00	38.00 @ 41.00

COW:

Commercial, all wts.	30.00 @ 33.00	30.00 @ 34.00	32.00 @ 34.00
Utility, all wts.	28.00 @ 32.00	27.00 @ 32.00	31.00 @ 33.00
Canner-cutter	27.00 @ 30.00	24.00 @ 27.00	28.00 @ 31.00

Bull, util. & com'l.

41.00 @ 44.00	40.00 @ 42.00	39.00 @ 42.00
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FRESH CALF:

(Skin-off)	(Skin-off)	(Skin-off)
Choice, 200 lbs./down	49.00 @ 53.00	None quoted
Good, 200 lbs./down	47.00 @ 52.00	46.00 @ 48.00

LAMB (Carcass):

Prime, 45-55 lbs.	38.00 @ 42.00	38.00 @ 42.00	37.00 @ 39.00
Prime, 55-65 lbs.	37.00 @ 40.00	None quoted	None quoted
Choice, 45-55 lbs.	38.00 @ 42.00	38.00 @ 42.00	37.00 @ 39.00
Choice, 55-65 lbs.	37.00 @ 40.00	36.00 @ 39.00	None quoted

GOOD, all wts.

37.00 @ 39.00	37.00 @ 41.00	35.00 @ 37.00
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FRESH PORK (Carcass):

(Packer style)	(Shipper style)	(Shipper style)
120-180 lbs., U.S. No. 1-3	None quoted	22.00 @ 23.50

LOINS:

8-10 lbs.	35.00 @ 38.00	38.00 @ 40.00	37.00 @ 40.00
10-12 lbs.	35.00 @ 38.00	40.00 @ 42.00	37.00 @ 40.00
12-16 lbs.	32.00 @ 35.00	36.00 @ 42.00	37.00 @ 40.00

PICNICS:

(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	28.00 @ 31.00	29.00 @ 33.00

HAMS:

12-16 lbs.	47.00 @ 54.00	49.00 @ 54.00	46.00 @ 50.00
16-18 lbs.	46.00 @ 51.50	45.00 @ 50.00	44.00 @ 49.00

THE NATIONAL PROVISIONER

DECEMBER 12, 1959

BEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's	30
Tongues, No. 2, 100's	26 1/2
Hearts, regular, 35/50's	13 1/2
Livers, regular, 35/50's	23n
Livers, selected, 35/50's	30n
Tripe, cooked, 100's	8
Tripe, scalded, 100's	7
Lips, unscalded, 100's	7
Lips, scalded, 100's	11 1/4n
Meats	5 1/4
Lungs 100's	7
Udders, 100's	5 1/4

BEF SAUS. MATERIALS

FRESH	
Beef tongues: (cl. lb.)	
corned, No. 1	35
corned, No. 2	31
Veal breads, 6/12 oz.	1.23
12 oz./up	1.41
Calf tongues, 1-lb./dn.	32

VEAL SKIN-OFF

(cl. carcass prices, cwt.)	
Prime, 90/120	53.00 @ 54.00
Prime, 120/150	57.00 @ 62.00
Choice, 90/120	48.00 @ 50.00
Choice, 120/150	47.00 @ 50.00
Rounds, flank off, cut across	53 1/2 @ 58

BEF HAM SETS

PER (cl. prices, cwt.)	
5.35 @ 4.5	
5.25 @ 3.5	
4.15 @ 2.5	
3.65 @ 2.5	
2.70 @ 2.5	
1.35 @ 1.5	

BEF HAM SETS

PER (cl. prices, cwt.)	
5.25 @ 3.5	
4.15 @ 2.5	
3.65 @ 2.5	
2.70 @ 2.5	

BEF HAM SETS

PER (cl. prices, cwt.)	
5.25 @ 3.5	
4.15 @ 2.5	
3.65 @ 2.5	
2.70 @ 2.5	

BEF HAM SETS

PER (cl. prices, cwt.)	
5.25 @ 3.5	
4.15 @ 2.5	
3.65 @ 2.5	
2.70 @ 2.5	

BEF HAM SETS

PER (cl. prices, cwt.)	
5.25 @ 3.5	
4.15 @ 2.5	
3.65 @ 2.5	
2.70 @ 2.5	

BEF HAM SETS

PER (cl. prices, cwt.)	
5.25 @ 3.5	
4.15 @ 2.5	
3.65 @ 2.5	
2.70 @ 2.5	

BEF HAM SETS

PER (cl. prices, cwt.)	
5.25 @ 3.5	
4.15 @ 2.5	
3.65 @ 2.5	
2.70 @ 2.5	

BEF HAM SETS

PER (cl. prices, cwt.)	
5.25 @ 3.5	
4.15 @ 2.5	
3.65 @ 2.5	
2.70 @ 2.5	

BEF HAM SETS

PER (cl. prices, cwt.)	
5.25 @ 3.5	
4.15 @ 2.5	
3.65 @ 2.5	
2.70 @ 2.5	

BEF HAM SETS

PER (cl. prices, cwt.)	
5.25 @ 3.5	
4.15 @ 2.5	
3.65 @ 2.5</	

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Dec. 9, 1959)

SKINNED HAMS		BELLIES	
F.F.A. or fresh	Frozen	F.F.A. or fresh	Frozen
42	10/12	41 1/2a	18 1/2a
39	12/14	37 1/2a @ 39	18 1/2a
37	14/16	36 1/2a	16a
34	16/18	34	10/12
34	18/20	34	14/16
34n	20/22	34n	16/18
32 1/2	22/24	32 1/2	13 1/2a
31	24/26	31	12 1/2a
28 1/2	25/30	28 1/2	18/20
25 1/2	25/25 up, 2s in	25 1/2	12 1/2a
PICNICS		D.S. BRANDED BELLIES (CURED)	
F.F.A. or fresh	Frozen	n.g.	20/25
20	4/6	9 1/2a	12n
18 1/2	6/8	8 1/2a	11a
18	8/10	8 1/2a	11a
18	10/12	18	10 1/2a
16 1/2 @ 17n	12/14	16 1/2a	10 1/2a
16 1/2 @ 17	8/up, 2s in	16 1/2a	10 1/2a
FRESH PORK CUTS		FAT BACKS	
Job Lot	Car Lot	Frozen or fresh	Cured
34 1/2 @ 35	Loins, 12/dn	6n	6/8
32 1/2 @ 33	Loins, 12/18	6n	8/10
29	Loins, 16/20	6 1/2n	10/12
27	Loins, 20/up	8n	12/14
27 @ 27 1/2	Butts, 4/8	9 1/2n	14/16
24	Butts, 8/12	9 1/2n	16/18
24	Butts, 8/up	9 1/2n	18/20
30	Ribs, 3/dn	9 1/2n	10/12
23 @ 24	Ribs, 3/5	5 1/2n	18/20
19 @ 20	Ribs, 5/up	6n	20/25

LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, DEC. 4, 1959

Open	High	Low	Close
Dec. 8.75	8.85	8.75	8.85a
Jan. 8.70	8.72	8.70	8.72a
Mar. 8.85	8.85	8.80	8.80b
May	9.10a

Sales: 360,000 lbs.

Open interest at close, Thurs., Dec. 3; Dec., 200; Jan., 82; Mar., 141; and May, 62 lots.

MONDAY, DEC. 7, 1959

Dec. 8.85	8.85	8.85	8.85b
Jan. 8.70	8.70	8.70	8.70
Mar. 8.80	8.85	8.80	8.85
May 9.07	9.10	8.97	9.10a

Sales: 840,000 lbs.

Open interest at close, Fri., Dec. 4; Dec., 199; Jan., 83; Mar., 144; and May, 62 lots.

TUESDAY, DEC. 8, 1959

Dec. 8.70	8.70	8.50	8.55a
Jan. 8.87	8.87	8.70	8.70
Mar. 8.80	8.85	8.80	8.85
May 9.02	9.02	8.92	8.92

Sales: 720,000 lbs.

Open interest at close, Mon., Dec. 7; Dec., 199; Jan., 84; Mar., 144; and May, 69 lots.

WEDNESDAY, DEC. 9, 1959

Dec. 8.70	8.70	8.65	8.65
Jan. 8.50	8.50	8.40	8.45
Mar. 8.62	8.62	8.60	8.62b
May 8.90	8.90	8.82	8.85

Sales: 2,000,000 lbs.

Open interest at close, Tues., Dec. 8; Dec., 199; Jan., 86; Mar., 148; and May, 71 lots.

THURSDAY, DEC. 10, 1959

Dec. 8.70	8.75	8.65	8.70
Jan. 8.52	8.52	8.40	8.52b
Mar. 8.72	8.72	8.65	8.67b
May 8.95	8.95	8.92	8.92a

Sales: 600,000 lbs.

Open interest at close, Wed., Dec. 9; Dec., 197; Jan., 88; Mar., 152; and May, 70 lots.

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, DEC. 4, 1959

Open	High	Low	Close
Dec. 7.18	7.20	7.18	7.20a
Jan.
Mar.
Sales: 120,000 lbs.			

Open interest at close, Thurs., Dec. 3; Dec., 55; and Jan. and Mar., no lots.

MONDAY, DEC. 7, 1959

Dec.	7.10b
Jan.
Mar.

Sales: none

Open interest at close, Fri., Dec. 4; Dec., 53; and Jan. and Mar., no lots.

TUESDAY, DEC. 8, 1959

Dec. 7.10	7.10	7.10	7.10b
Jan.
Mar.

Sales: 100,000 lbs.

Open interest at close, Mon., Dec. 7; Dec., 53; and Jan. and Mar., no lots.

WEDNESDAY, DEC. 9, 1959

Dec.	7.08b
Jan.
Mar.

Sales: none

Open interest at close, Tues., Dec. 8; Dec., 50; and Jan. and Mar., no lots.

THURSDAY, DEC. 10, 1959

Dec. 7.08	7.10	7.08	7.10
Jan.
Mar.
Sales: 120,000 lbs.			

Open interest at close, Wed., Dec. 9; Dec., 50; and Jan. and Mar., no lots.

MARKUPS ON PORK BRING BETTER MARGINS

(Chicago costs, credits and realizations for Monday and Tuesday)

Markups in pork out-raced the rising market for live hogs this week, bringing about decidedly improved margins. Margins on light hogs moved far into the plus side from their narrow minus positions of last week, while the minus margins on the two heavier classes were considerably reduced.

180-220 lbs.	220-240 lbs.	240-270 lbs.
Value	Value	Value
per cwt.	per cwt.	per cwt.
cwt.	cwt.	cwt.
alive	yield	alive
8.10	15.31	13.85
3.19	4.55	3.14
1.38	1.97	1.24
Cost of hogs	12.76	12.54
Condemnation loss	.06	.06
Handling and overhead	2.00	1.90
TOTAL COST	14.82	21.17
TOTAL VALUE	15.30	21.83
Cutting margin	+.48	-.30
Margin last week	-.11	-.76

PACIFIC COAST WHOLESALE LARD PRICES

Los Angeles	San Francisco	No. Portland
Dec. 8	Dec. 8	Dec. 8
1-lb. cartons	12.50 @ 15.00	15.00 @ 16.00
50-lb. cartons & cans	11.50 @ 14.00	13.00 @ 15.00
Tierces	10.00 @ 12.50	12.50 @ 14.50

PACKERS' WHOLESALE LARD PRICES

Wednesday, Dec. 9, 1959	VEGETABLE OILS
Tuesday, Dec. 8, 1959	Wednesday, Dec. 9, 1959
Refined lard, drums, f.o.b.	Crude cottonseed oil, f.o.b.
Chicago	Valley
... \$10.75	8 1/2a
Refined lard, 50-lb. fiber	Southeast
cubes, f.o.b. Chicago	9 @ 9 1/2a
... 11.25	8 1/2a
Kettle rendered, 50-lb. tins, f.o.b. Chicago	Texas
... 12.25	11 1/2a
Leaf, kettle rendered, drums, f.o.b. Chicago	Corn oil in tanks, f.o.b. mills
... 12.75	11 1/2a
Neutral, drums, f.o.b.	Soybean oil, f.o.b. Decatur
Chicago	7 1/2a
... 12.75	7 1/2a
Standard shortening, N. & S. (del.)	Coconut oil, f.o.b. Pacific Coast
... 17.25	16%a
Hydrogenated shortening, North & South	Peanut oil, f.o.b. mills
... 17.50	13
Cottonseed foots:	
Midwest, West Coast	Midwest, West Coast 1 1/2 @ 1%
East	East 1 1/2 @ 1%
SOYBEAN FOOTS	
Midwest, West Coast	Midwest, West Coast 1 1/2 @ 1%
East	East 1 1/2 @ 1%
SOYBEAN FOOTS, midwest	

OLEOMARGARINE

White domestic vegetable, 30-lb. cartons

Yellow quarters, 30-lb. cartons

30-lb. cartons

Milk churned pastry, 750-lb. lots, 30's

Water churned pastry, 750-lb. lots, 30's

Bakers', steel drums, tons

16%

OLEO OILS

Prime oleo stearine, bags or slack barrels

Extra oleo oil (drums)

Prime oleo oil (drums)

14%

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:

Dec. 4—Dec., 11.03b-08a; Jan., 11.03a

Mar., 11.36; May, 11.53b-56a

July, 11.63; Sept., 11.48b-50a

Oct., 11.37b-40a; Dec., 11.35b-40a

Mar., 11.35b; and May, 11.35b

Dec. 7—Dec., 11.00b-06a; Jan., 11.00b

Mar., 11.35; May, 11.35b

July, 11.40b-43a; Sept., 11.44b-47a

Oct., 11.45b-48a; Dec., 11.45b-48a

July, 11.45b-48a; Sept., 11.44b-47a

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

F.O.B. Chicago, unless otherwise indicated
Wednesday, Dec. 9, 1959

BLOOD

Unground, per unit of	4.75n
ammonia, bulk	
DIGESTER FEED TANKAGE MATERIALS	
Wt rendered, unground, loose	
Low test	5.25n
Med. test	4.75n
High test	4.50n

PACKINGHOUSE FEEDS

Carlots, ton	
50% meat, bone scraps, bagged	\$67.50@ 70.00
50% meat, bone scraps, bulk	65.00
60% digester tankage, bagged	67.50@ 77.50
60% digester tankage, bulk	65.00@ 75.00
80% blood meal, bagged	100.00@ 115.00
Steam bone meal, 50-lb. bags (specialty prepared)	100.00
60% steam bone meal, bagged	80.00@ 85.00

FERTILIZER MATERIALS

Feather tankage, ground,	
per unit, ammonia (85% prot.)	*4.00@ 4.25
Hoof meal, per unit of ammonia	17.00

DRY RENDERED TANKAGE

Low test, per unit prot.	1.15n
Medium test, per unit prot.	1.10n
High test, per unit prot.	1.05n

GELATINE AND GLUE STOCKS

Bone stock, (gelatine), ton	15.00
Cattle jaws, feet (non-gel), ton	1.50@ 3.50
Trim bone, ton	3.50@ 8.00
Pigskins (gelatine), lb.	5.5@ 6
Pigskins (rendering) piece	7.5@ 12.5

ANIMAL HAIR

Winter coil, dried,	
c.a.f. midwest, ton	60.00
Winter coil, dried, midwest, ton	55.00
Cattle switches, piece	2@ 3.5
Winter processed (Nov-Mar.)	
gray, lb.	11@ 14n
Summer processed (April-Oct.)	
gray, lb.	none qtd.
*Del. midwest, del. east, n-nom., a-asked.	

TALLOWS and GREASES

Wednesday, Dec. 9, 1959

Consumer reluctance to pay producers' prices for inedible tallow and greases resulted in the general market maintaining a soft undertone late last week. In some instances, buyers and sellers were around $\frac{1}{4}$ c apart as to their trading ideas. A few tanks of special tallow sold on Thursday at 4 $\frac{3}{4}$ c, c.a.f. Chicago. Bleachable fancy tallow was bid at 6 $\frac{1}{8}$ @6 $\frac{1}{4}$ c, c.a.f. New York, on regular stock, with buying interest apparent at 6 $\frac{1}{8}$ c, on hard body stock.

On Friday of last week, some bleachable fancy tallow traded at 6c, c.a.f. Avondale. Special tallow sold at 4 $\frac{1}{4}$ c, and yellow grease at 4 $\frac{1}{4}$ c, c.a.f. Chicago. No. 1 tallow was available at 4 $\frac{1}{4}$ c, also c.a.f. Chicago. A few tanks of edible tallow changed hands at 7 $\frac{1}{8}$ c, Chicago basis.

A moderate trade developed on Monday of the new week, and at steady to fractionally lower prices. Bleachable fancy tallow sold at 5 $\frac{1}{2}$ c, prime tallow at 5 $\frac{1}{8}$ c, special tallow at 4 $\frac{3}{4}$ c, and yellow grease at 4 $\frac{1}{4}$ c, c.a.f. Chicago. Last reported sale on bleachable fancy tallow, hard body, was at 6 $\frac{1}{4}$ c, c.a.f. East. Edible tallow sold at 7 $\frac{1}{8}$ c f.o.b. River and at 7 $\frac{1}{2}$ c, c.a.f. Chicago. This price was 1 $\frac{1}{8}$ c

all c.a.f. Chicago. Bleachable fancy tallow, regular stock, sold at 6 $\frac{1}{8}$ c, c.a.f. New York, and high titre stock met buying inquiry 1 $\frac{1}{8}$ c higher. Choice white grease, all hog, was bid at 6 $\frac{1}{4}$ @6 $\frac{1}{8}$ c, c.a.f. New York, with the asking price at 6 $\frac{1}{2}$ c. Users talked around 5 $\frac{1}{8}$ c, c.a.f. Chicago. Edible tallow was offered at 7 $\frac{1}{8}$ c, c.a.f. Chicago, and at 7 $\frac{1}{4}$ c, f.o.b. River points.

Additional trades were consummated on Tuesday, and again at steady to fractionally lower prices. Bleachable fancy tallow sold at 5 $\frac{1}{2}$ c, prime tallow at 5c, B-white grease at 4 $\frac{1}{8}$ c, special tallow at 4 $\frac{3}{4}$ c, and 4 $\frac{1}{4}$ c, all c.a.f. Chicago. Original fancy tallow was available at 6 $\frac{1}{2}$ c, c.a.f. New York. Choice white grease, all hog, was bid at 6.32, New York, but was held at 6 $\frac{1}{8}$ c. Bleachable fancy tallow was bid at 6@6 $\frac{1}{8}$ c, also c.a.f. New York, the outside price on high titre stock. Yellow grease was sought at 4 $\frac{1}{8}$ @4 $\frac{1}{2}$ c, c.a.f. Chicago. Last reported sale on bleachable fancy tallow, hard body, was at 6 $\frac{1}{4}$ c, c.a.f. East. Edible tallow sold at 7 $\frac{1}{8}$ c f.o.b. River and at 7 $\frac{1}{2}$ c, c.a.f. Chicago. This price was 1 $\frac{1}{8}$ c

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under last reported sales.

The inedible tallow and grease market at midweek held about steady. B-white grease sold at 4%@4%c, bleachable fancy tallow at 5½c, and yellow grease at 4%@4%c, all c.a.f. Chicago. House grease was available at 3%c, also c.a.f. Chicago, but was bid fractionally lower. Choice white grease, all hog, sold at 6%c, c.a.f. New York. The same material met buying interest at 5%c, c.a.f. Chicago. Edible tallow was available at 7½c, f.o.b. River, and it was bid at 7½c, c.a.f. Chicago. Bleachable fancy tallow was bid at 6c, c.a.f. East, on regular stock, and at 6%c on high titre material. Original fancy tallow was bid at 6%c, c.a.f. East, and offered at 6½c. House grease was bid at 3%c, c.a.f. Chicago.

TALLOW: Wednesday's quotations: edible tallow, 7½c, f.o.b. River, and 7½c, Chicago basis; original fancy tallow, 5¾c; bleachable fancy tallow, 5½c; prime tallow, 5c; special tallow, 4%@4%c; No. 1 tallow, 4½c; and No. 2 tallow, 3½c.

GREASES: Wednesday's quotations: choice white grease, all hog, 5%c; B-white grease, 4%@4%c; yellow grease 4%@4%c; and house grease, 3%c.

EASTERN BY-PRODUCTS

New York, Dec. 9, 1959

Dried blood was quoted today at \$4 per unit of ammonia. Low test wet rendered tankage was listed at \$4@4.25 per unit of ammonia and dry rendered tankage was priced at \$1.10@1.15 per protein unit.

U.S. 9-Month Tallow Exports Increase 23% Over Last Year

Exports of inedible tallow and grease from the United States in the first three quarters of this year amounted to about 1,021,873,000 lbs. This volume represented an increase of 23 per cent over last year's exports of 828,254,000 lbs. for the same period, and perhaps established a nine-month record.

Shipments to Europe constituted more than half of U.S. exports of tallow and grease. This volume reached 565,855,000 lbs. for the nine months compared with 416,084,000 lbs. last year. Shipments to the Netherlands, rose sharply to 194,154,000 lbs. from 107,397,000 lbs. last year. Italy was our largest customer in Europe, that volume reaching 204,304,000 lbs., up from 196,361,000 lbs. last year.

Exports to Mexico at 10,009,000 lbs. were down from 42,659,000 lbs. last year, due to import curbs.

CHICAGO HIDES

Wednesday, Dec. 9, 1959

BIG PACKER HIDES: At the end of last week action in hides was almost at a standstill, with both buyers and sellers satisfied to watch developments this week. Volume last week was estimated at about 90,000 pieces on Friday, low freight native bulls brought 14c.

The market remained quiet as the new week opened, although two packers reported steady bids on heavy native cows and heavy native steers. One packer also reported finding steady interest in "butts".

A fairly heavy trade took place on Tuesday, as several thousand River heavy native steers sold steady at 15½c. Heavy native cows were reported sold in fair volume at 16½c for Rivers. The feature on Tuesday was the increase in Northern branded cows to 16c, plus about 900 Denvers at the same price. Light native cows sold at 20½c on Milwaukee production. River light native cows sold at 21c, for 45/up kinds. Some movement of 45/down weights was reported at 34c.

At midweek, trading slowed somewhat although several thousand Northern and River light native cows sold at 20½c and 21c, respectively. Other trade involved about 5,000 butt—brand steers at 14½c. Trade for the week was estimated at 60,000 pieces.

SMALL PACKER AND COUNTRY HIDES: Some pickup in sales was noted in the small packer hide market this week, as prices showed improvement. Midwestern 50/52-lb. averages were reported at 17@17½c, and the 60/62's were nominal at 15½@16c. Country hides also had a slightly better undertone compared with a week ago, as 50/52-lb. lockerbutchers moved at 15@15½c, for Midwestern production. Renderers were quoted at 14@14½c, with the No. 3's reported up to 12c. Horse hides had a fair movement at mainly steady levels, with untrimmed lots going at 11.00@11.50, and trimmed at 10.50@11.00. Ordinary lots brought 10.00 mostly.

CALFSKINS AND KIPSKINS: No new developments were reported in the big packer calfskin and kip-skin market. Last confirmed sales of Northern light calf were at 62½c, with Northern heavies at 50c. Some River kip was reportedly offered at 47½c, with overweights at 42½c. Small packer allweight calf was quoted at 40@45c nominal. Allweight kip was pegged at 33@35c nominal. Last sales of big packer regular slunks were reported at \$2.00.

SHEEPSKINS: Shearlings failed to show much improvement in volume or in price this week. Northern River No. 1's were quoted at 1.50@1.75, with some movement of Southwestern mutton type heard at 2.00@2.25. Northern-River No. 2's were quoted mostly at 1.15@1.25, with few heard up to 1.30. No. 3's sold largely at .60@.75. River fall clips moved at 2.50@2.75, with some sales of Southwesterns heard to 2.85. Full wool dry pelts were nominal at .21. Midwestern lamb pelts were quoted at 3.10@3.30 per cwt. liveweight basis. Pickled skins were largely steady, with lambs at 13.50 and sheep at 15.00@15.50.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Wednesday,	Cor. date
	Dec. 9, 1959	1959
Lgt. native steers	21n	18½@19n
Hvy. nat. steers	15½@16n	12½@13n
Ex. lgt. nat. steers	23n	22n
Butt-brand. steers	14½	11
Colorado steers	13½n	9½
Hvy. Texas steers	14n	10½
Light. Texas steers	19n	14½@15n
Ex. lgt. Texas steers	21n	18@18n
Heavy native cows	16½	14½@15n
Light nat. cows	20½@21	19@24n
Branded cows	16n	13½@15n
Native bulls	14n	9½@10
Branded bulls	13n	8½@8n
Calfskins:		
Northerns, 10/15 lbs.	50n	57½@60n
10 lbs./down	62½n	62n
Kips, Northern native,		
15/25 lbs.	40n	51@52n

SMALL PACKER HIDES

STEERS AND COWS:		
60/62-lb. av.	15½@16n	11½@12n
50/52-lb. av.	17@17½n	15@15½

SMALL PACKER SKINS

Calfskins, all wts.	40	45@47n
Kipskins, all wts.	33@35n	36@37n

SHEEPSKINS

Packer shearlings:		
No. 1	\$ 1.50@ 1.75	1.00@ 1.3
No. 2	1.15@ 1.30	40@ 40
Dry Pelts	21n	1½
Horsehides, untrim.	11.00@11.50	7.50@ 8.00
Horsehides, trim.	10.50@11.00	7.00@ 7.50

N. Y. HIDE FUTURES

	Friday, Dec. 4, 1959	
Open	High	Low
Jan. ... 19.30	19.65	18.95
Apr. ... 19.20	19.45	18.95
July ... 19.25	19.25	19.05
Oct. ... 19.20b	...	19.53b
Jan.	19.20b
Sales: 130 lots.		
	Monday, Dec. 7, 1959	
Jan. ... 19.70-65	20.15	19.65
Apr. ... 19.58	19.89	19.55
July ... 19.55	19.75	19.55
Oct. ... 19.10b	...	19.70b
Jan. ... 18.90b	19.10	19.10
Sales: 98 lots.		
	Tuesday, Dec. 8, 1959	
Jan. ... 19.80-70	19.80	19.15
Apr. ... 19.55	19.55	19.15
July ... 19.40b	19.50	19.50
Oct. ... 19.30b	19.60	19.60
Jan.	19.10b
Sales: 97 lots.		
	Wednesday, Dec. 9, 1959	
Jan. ... 19.50b	19.62	19.30
Apr. ... 19.43b	19.65	19.15
July ... 19.40b	19.65	19.30
Oct. ... 19.45b	19.65	19.65
Jan. ... 18.90b	...	18.80b-19.1b
Sales: 89 lots.		
	Thursday, Dec. 10, 1959	
Jan. ... 19.10b	19.18	18.89
Apr. ... 19.00b	19.00	18.76
July ... 19.20	19.20	18.95
Oct. ... 18.95b	19.00	19.00
Jan. ... 18.50b	...	18.50b
Sales: 94 lots.		

LIVESTOCK MARKETS...Weekly Review

Says Beef Industry, Washington Ought Take Stock Of Problem Arising From Heavy Imports

The beef cattle industry and many other American businesses must develop widespread understanding of problems caused them by excessive imports, the executive secretary of the American National Cattlemen's Association, declared at the recent annual convention of the Oregon group. C. W. "Bill" McMillan suggested the need for a "re-education" program for Congress and the administration, in his talk.

"Washington is in a 'one-world' mood and must be shown that the beef cattle industry is in grave potential danger from heavy importation of cheaply-produced beef when domestic production becomes difficult to market even at a loss. Such a burdensome supply is forecast as the nation's cattle herd climbs above 100,000,000 head for the first time in history," McMillan said.

"Even though cattle prices have tumbled from early spring levels—which even then barely touched 100 per cent of parity—imports continue to pour in at a record-shattering pace," he declared. "This means that foreign cattlemen with inexpensive labor and other costs can continue finding profits in our market after returns to American ranchers and feeders have declined below the break-even level."

Human & Animal Brucellosis Greatly Reduced; Area Testing and Vaccination in Every State

Human Brucellosis in Iowa is now 68 per cent less than in 1947, when 902 people were reported with the disease, Sioux City Live Stock Conservation, Inc., has revealed. Over one-half of the counties in the United States are modified certified, and 20 states are fully certified, as reported by the U. S. Dept. of Agriculture. There are certified counties in every state but one. (excluding Hawaii and Alaska).

During the 1959 fiscal year, 14,169,040 cattle were blood tested, with only 1.5% reactors and 6,702,845 calves were vaccinated. The nation-wide program indicates the determination of live stock farmers to clean up Brucellosis, and prevent the great losses and threatening hazards to the industry and public health.

STOCKER-FEEDER MOVEMENT OF CATTLE, SHEEP

Stocker and feeder cattle and sheep received in several north central states in October 1958-59, as reported by the U. S. Department of Agriculture:

CATTLE AND CALVES

State	P.S. Yards	Direct		Totals	
		October	October	October	July-October
Ohio	1959	1959	1958	1959	1959
Indiana	14,163	7,322	23,053	21,485	46,577
Illinois	26,945	34,479	51,405	61,424	116,249
Michigan	65,036	192,745	322,047	257,781	625,931
Wisconsin	7,584	9,613	13,180	17,197	26,979
Minnesota	3,401	6,157	8,063	9,558	13,237
Iowa	39,644	111,843	161,793	151,487	297,542
So. Dakota	164,265	277,732	487,894	441,997	1,123,932
Nebraska	16,535	12,522	43,707	29,057	88,498
Totals	396,248	746,588	1,272,852	1,142,836	2,700,456
Totals, 1958—through public stockyards, 497,583; and direct, 775,269.					

SHEEP AND LAMBS

Ohio	3,915	203	17,486	4,118	35,278	26,000
Indiana	6,128	5,024	17,927	11,152	60,520	47,504
Illinois	13,032	37,675	40,799	50,707	276,032	228,360
Michigan	676	2,842	6,852	3,518	11,567	11,062
Wisconsin	2,025	6,467	8,475	8,492	15,268	15,740
Minnesota	45,916	32,440	65,306	76,356	174,728	199,182
Iowa	43,763	115,822	194,803	159,585	745,503	733,385
So. Dakota	11,943	9,475	21,131	21,418	71,219	88,168
Nebraska	35,866	159,151	263,457	195,017	432,503	391,900
Total	163,264	369,009	636,236	532,363	1,822,619	1,742,391
Totals, 1958—through public stockyards, 168,546; and direct, 467,690.						

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Dec. 8 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

N.Y. Yds. Chicago Kansas City Omaha St. Paul

HOGS:

BARROWS & GILTS:

U.S. No. 1:					
180-200	12.50-13.25				\$12.25-13.00
200-220	13.00-13.25				\$12.50-12.75
220-240	12.25-13.15				12.50-12.75

U.S. No. 2:

180-200	12.50-13.00				
200-220	12.65-13.00				
220-240	12.10-13.00				
240-270	11.75-12.25				

U.S. No. 3:

200-220	\$12.25-12.75	12.15-12.50			
220-240	11.75-12.75	11.75-12.25			
240-270	11.25-12.25	11.50-12.25			
270-300	10.50-11.25	11.00-11.50			

U.S. No. 1-2:

180-200	12.85-13.25	12.50-13.25			
200-220	12.85-13.25	12.75-13.25	\$12.50-12.60	12.50-12.75	12.50-12.75
220-240	12.50-13.25	12.10-13.15	12.50-12.60	12.50-12.75	12.50-12.75

U.S. No. 2-3:

200-220	12.25-13.00	12.25-12.75	12.00-12.25		
220-240	11.75-13.00	11.85-12.50	12.00-12.25	11.75-12.25	11.75-12.00
240-270	11.25-12.50	11.50-12.00	11.25-12.25	11.25-12.00	11.25-11.75
270-300	10.75-11.50	11.00-11.65	11.25-11.75	10.75-11.75	

U.S. No. 1-2-3:

180-270	10.00-10.25				
270-330	10.00-10.25				
330-400	9.50-10.25	9.25-10.25	9.25-9.75	9.00-10.00	9.25-10.25
400-550	8.25-9.75	8.25-9.50	8.25-9.25	8.50-9.75	8.50-9.50

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:					
700-900	26.50-27.50				
900-1100	26.50-27.50				
1100-1300	26.50-28.00				

Choice:

700-900	25.50-27.50	25.00-27.25	23.50-26.75	24.25-26.25	24.50-26.25
900-1100	25.50-27.50	25.00-27.25	23.50-26.75	24.25-26.25	24.50-26.50
1100-1300	25.00-27.50	24.25-27.00	23.50-26.75	24.00-26.25	24.25-26.25
1300-1500	24.50-27.00	24.00-26.50	23.25-26.50	23.50-26.00	24.00-26.00

Good:

700-900	23.00-25.75	23.75-25.25	21.50-24.00	22.00-24.00	23.00-24.50
900-1100	22.75-25.50	23.00-25.25	21.50-23.75	22.00-24.00	22.75-24.50
1100-1300	22.50-25.25	22.50-24.50	21.00-23.50	21.50-23.50	22.50-24.50

Standard:

all wts.	19.00-23.00	20.00-23.75	17.50-21.50	18.50-21.50	18.00-23.00
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Utility:

all wts.	17.00-19.00	18.00-20.00	15.00-17.50	16.50-18.50	16.00-18.00
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HEIFERS:

Prime:					
800-1000	25.00-25.75	23.50-25.00	23.00-25.50	23.50-24.50	23.75-25.00
800-1000	24.75-27.00	23.50-25.00	23.00-25.50	23.50-24.50	23.75-25.00

GOAT:

22.75-25.25	22.00-24.00	21.00-23.00	20.50-23.50	22.50-23.75
700-900	22.25-25.00	22.00-24.00	21.00-23.00	20.50-23.50

Standard:

all wts.	18.00-22.50	19.00-22.25	17.00-21.00	18.00-21.00	17.00-22.50
Utility	16.00-18.00	17.00-19.00	15.00-18.00	16.00-18.00	15.00-18.00

COWS:

Commercial:					
all wts.	15.00-17.00	15.00-16.50	16.00-17.00	15.00-16.00	15.50-16.00
Utility	14.00-15.50	13.50-15.50	14.00-16.00	14.00-15.00	14.50-15.00

Canner & cutter:

all wts.	10.00-14.50	11.75-15.25	11.00-14.50	12.00-14.00	11.00-14.50
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BULLS (Yrs. Excl.) All Weights:

Commercial	18.00-20.50	20.50-21.00	18.00-19.00	18.50-20.00	19.00-20.00
Utility	17.00-18.50	19.00-20.50	18.00-19.00	18.00-19.50	18.50-21.00

Cutter

14.00-17.50	17.00-19.00	16.00-18.00	16.00-18.50	18.00-20.50
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VEALERS:

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CORN BELT DIRECT TRADING

Des Moines, Dec. 9—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

BARROWS & GILTS:

U.S. No. 2, 200-220	\$11.65@12.75
U.S. No. 1, 220-240	11.50@12.50
U.S. No. 2, 200-220	11.50@12.50
U.S. No. 2, 220-240	11.20@12.35
U.S. No. 2, 240-270	10.60@11.75
U.S. No. 3, 200-220	11.10@12.00
U.S. No. 3, 220-240	10.80@11.85
U.S. No. 3, 240-270	10.35@11.45
U.S. No. 3, 270-300	none qtd.
U.S. No. 2-3, 270-300	none qtd.
U.S. No. 1-3, 180-200	10.50@12.00
U.S. No. 1-3, 200-220	11.50@12.15
U.S. No. 1-3, 220-240	11.50@12.00
U.S. No. 1-3, 240-270	10.60@11.60

SOWS:

U.S. No. 1-3, 270-330	9.35@10.65
U.S. No. 1-3, 330-400	8.85@10.15
U.S. No. 1-3, 400-550	7.50@ 9.65

Corn Belt hog receipts, as reported by the USDA:

	This	Last	Last
	week	year	est.
	actual	actual	actual
Dec. 3	81,000	holiday	72,000
Dec. 4	70,000	110,000	62,000
Dec. 5	50,000	47,000	34,000
Dec. 7	104,000	74,000	91,000
Dec. 8	97,000	72,000	71,000
Dec. 9	75,000	93,000	63,500

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, Dec. 8 were as follows:

CATTLE:

Steers, prime	\$25.25@27.00
Steers, choice	23.50@25.50
Steers, good	21.25@24.25
Heifers, choice	23.00@24.00
Heifers, good	21.00@23.00
Cows, util. & com'l	14.50@16.00
Cows, can. & cut.	11.00@14.50
Bulls, util. & com'l	18.00@19.50
Bulls, cutter	16.00@18.50

BARROWS & GILTS:

U.S. No. 1, 200-220	none qtd.
U.S. No. 1, 220-240	none qtd.
U.S. No. 2, 180-200	11.75@12.25
U.S. No. 2, 200-220	12.00@12.25
U.S. No. 2, 220-240	12.00@12.25
U.S. No. 2, 240-270	11.50@12.00
U.S. No. 3, 200-240	11.75@12.00
U.S. No. 3, 240-270	11.25@11.75
U.S. No. 3, 270-300	10.75@11.25
U.S. No. 1-2, 180-200	11.75@12.25
U.S. No. 1-2, 200-220	12.25@12.50
U.S. No. 1-2, 220-240	12.25@12.50
U.S. No. 1-2, 240-270	11.50@12.00
U.S. No. 2-3, 200-240	12.00@12.25
U.S. No. 2-3, 240-270	11.25@11.75
U.S. No. 2-3, 270-300	10.75@11.25
U.S. No. 1-2, 200-220	11.75@12.25
U.S. No. 1-2, 220-240	12.25@12.50
U.S. No. 1-2, 240-270	11.50@12.00

SOWS, U. S. No. 1-3:

270/330 lbs.	10.00@10.25
330/400 lbs.	9.00@10.00
400/550 lbs.	8.00@ 9.00

LAMBS:

Good & Ch. (wooled)	17.00@18.00
Good & Ch. (shorn)	17.50

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Dec. 8 were as follows:

CATTLE:

Steers, gd. & ch.	\$24.00@25.50
Steers, good	22.00@24.00
Heifers, gd. & ch.	23.00@25.50
Cows, utility	14.50@16.50
Cows, can. & cut.	12.00@14.50
Bulls, utility	none qtd.

BARROWS & GILTS:

U.S. No. 1-2, 200-220	12.75@13.00
U.S. No. 1-3, 190-250	12.25@12.75
U.S. No. 2-3, 250-300	11.50@12.00

SOWS, U. S. No. 2-3:

180/270 lbs.	none qtd.
275/550 lbs.	7.75@10.00

LAMBS:

Choice	18.00@18.50
Good & choice	17.25@18.00

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Dec. 8 were as follows:

CATTLE:

Steers, choice	\$24.00@26.75
Steers, gd. & ch.	22.50@25.00
Heifers, gd. & ch.	22.00@25.00
Cows, util. & com'l	14.50@16.00
Cows, can. & cut.	12.50@15.50
Bulls, util. & com'l	17.50@21.00

VEALERS:

Choice & prime	none qtd.
Good & choice	30.00@34.00
Calves, gd. & ch.	25.00@29.00

BARROWS & GILTS:

U.S. No. 1, 180/200	none qtd.
U.S. No. 2, 200/220	11.50@12.50
U.S. No. 2, 220/240	11.20@12.35
U.S. No. 2, 240/270	10.60@11.75
U.S. No. 3, 200/220	11.10@12.00

SOWS, U. S. No. 1-3:

270/300 lbs.	10.00@10.25
330/400 lbs.	9.00@10.00
400/550 lbs.	8.00@ 9.00

LAMBS:

Good & choice	16.00@18.50
Utility & good	14.00@16.50

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, Dec. 8 were as follows:

CATTLE:

Steers, prime	\$24.00@26.25
Steers, good	21.50@22.75
Heifers, gd. & ch.	21.00@25.25
Cows, util. & com'l	13.50@16.00
Cows, can. & cut.	11.00@14.00
Bulls, util. & com'l	15.00@18.50

BARROWS & GILTS:

U.S. No. 3, 220/240	11.85@12.00
U.S. No. 3, 240/270	11.50@11.85
U.S. No. 3, 270/300	none qtd.
U.S. No. 1-2, 200/220	12.25@12.50
U.S. No. 1-2, 220/240	12.00@12.25

SOWS, U. S. No. 1-3:

270/330 lbs.	10.00@10.25
330/400 lbs.	9.25@10.00
400/550 lbs.	8.50@ 9.50

LAMBS:

Good & choice	17.00@18.00
Good & Ch. (shorn)	16.00@17.00

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Dec. 8 were as follows:

CATTLE:

Steers, gd. & ch.	\$23.50@26.00
Steers, std. & gd.	21.00@23.50
Heifers, gd. & ch.	22.00@25.00
Heifers, util. & std.	17.00@22.00
Cows, util. & com'l	14.00@17.50
Cows, can. & cut.	12.00@15.00
Bulls, util. & com'l	18.00@19.50

VEALERS:

Choice	35.00@36.00
Good & choice	27.00@35.00
Calves, gd. & ch.	19.00@23.00

BARROWS & GILTS:

U.S. No. 1-2, 190/240	13.00@13.25
U.S. No. 2-3, 190/240	12.75@13.00
U.S. No. 2-3, 240/270	12.00@12.50

SOWS, U. S. No. 2-3:

300/500 lbs.	9.00@10.00
500/600 lbs.	8.50@ 9.00

LAMBS:

Choice	18.00@18.50
Good & choice	16.50@18.00

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Dec. 5, 1959 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep	
				1959	1958
Boston, New York City area ¹	14,585	10,398	52,416	44,000	
Baltimore, Philadelphia	8,327	2,688	29,690	41,000	
Cincy., Cleve., Detroit, Ind.	19,451	5,271	143,974	17,000	
Chicago area	18,353	8,260	37,191	51,000	
St. Paul-Wis. area ²	32,548	10,567	181,563	36,000	

luring the
s reported

Sheep
116 44,000
580 4,000
374 17,000
191 8,000
563 15,000
749 6,000
368 23,000
917 16,000
341 33,000
791
579
515 16,700
762 18,000
226 33,000
791 38,000
157 6,000
283 27,000
779 237,000

St. Paul, So.
Wis. *Includes
Louis, Mo. In-
town, S. Dak.
Iowa. *Includes
avenport, Des
Mason City,
Includes Birming-
Moultrie, and
and Quincy,
isco, San Jose

MARKETS
grades of
markets in
pared with
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LAMBS
Good
Handyweight
1959 1950
\$19.55 200.00
19.55 18.50
16.80 18.00
15.90 17.00
16.20 19.00
16.00 18.00
15.10 17.50
16.25 17.00
15.50 15.00

ated in Al-
.; Dothan,
c. 5:

valves Hogs
22,000
17,750
17,500

RECEIPTS
12 markets
ded Friday,
mparisons:

8,900 119,000
1,800 80,000
8,200 108,100

RECEIPTS
livestock at
41st st.,
ket for the
c. 5:

Hors* Sheep
None None

18,510 8,400
None None

19,581 4,500

31st Street

ABER 12, 1959



Store
with
CITY PRODUCTS

NATIONWIDE
REFRIGERATED WAREHOUSE
DIVISIONS

CLEVELAND, OHIO FEDERAL COLD STORAGE
COLUMBUS, OHIO FEDERAL COLD STORAGE
DECATUR, ILL. POLAR SERVICE
GALVESTON, TEXAS GALVESTON ICE AND COLD STORAGE
HORNELL, N. Y. CITY PRODUCTS CORPORATION
JERSEY CITY, N. J. SEABOARD TERMINAL & REFRIG.
KANSAS CITY, KANS. FEDERAL COLD STORAGE
NATIONAL STOCK YARDS, ILL.
NORTH AMERICAN COLD STORAGE
PHOENIX, ARIZONA
CRYSTAL ICE & COLD STORAGE (Two Warehouses)
PITTSBURGH, PENNA. FEDERAL COLD STORAGE
ST. LOUIS, MO. FEDERAL COLD STORAGE CO.
ST. LOUIS, MO. MOUND CITY ICE & COLD STORAGE CO.
SIOUX CITY, IOWA FRANK PILLEY & SONS
SPRINGFIELD, MO. SPRINGFIELD ICE & REFRIGERATING
(Two Warehouses)
TUCSON, ARIZONA ARIZONA ICE & COLD STORAGE
TULSA, OKLA. TULSA COLD STORAGE

GENERAL OFFICES
CITY PRODUCTS CORPORATION
33 S. Clark St., Chicago 3, Ill.

THE NATIONAL PROVISIONER

15 West Huron Street
Chicago 10, Illinois

Please send me the next 52 issues
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- Please mail me invoice

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Street Address _____

City _____

Zone _____ State _____

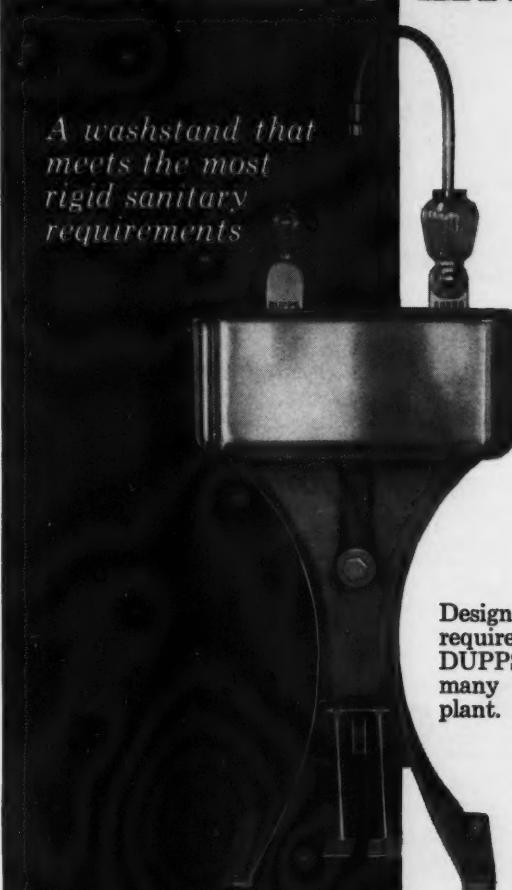
Company _____

Title or Position _____

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STERILIZING LAVATORY

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meets the most
rigid sanitary
requirements*



Designed with your sanitary
requirements in mind, the
DUPPS Lavatory offers you
many advantages in your
plant.

THE DUPPS CO.
Germantown, Ohio

DUPPS

Meat Packing,
Rendering,
Extraction Equipment

The DUPPS Lavatory is entirely
self-contained, requires no ex-
pensive connections. There is
nothing to chip or crack. The
aluminum pedestal is corrosion-
resistant, and stainless-steel
bowl will last a lifetime. Foot
controlled valves give complete
sanitation and convenience of
operation. Hot and cold water
can be controlled separately or
mixed. Pedals tip up for easy
cleaning under pedestal. Ex-
tremely sturdy, yet light in
weight, the DUPPS Lavatory is
easy to install, takes up a mini-
mum of floor space.

MEMCO TIPPER SMOKE GENERATORS

You save space, time and labor; and the equipment pays for itself in sawdust savings alone!



Sigman Meat Company Inc.

P. O. BOX 5212 TERMINAL ANNEX, DENVER 17, COLORADO.
PLANT: AURORA, COLORADO. PHONE: GARRISON 4-5331
April 2, 1956.



FROM MIDLAND EMPIRE PACKING CO., INC.

"We have reduced the amount of sawdust consumption about two-thirds."

FROM GREAT FALLS MEAT COMPANY

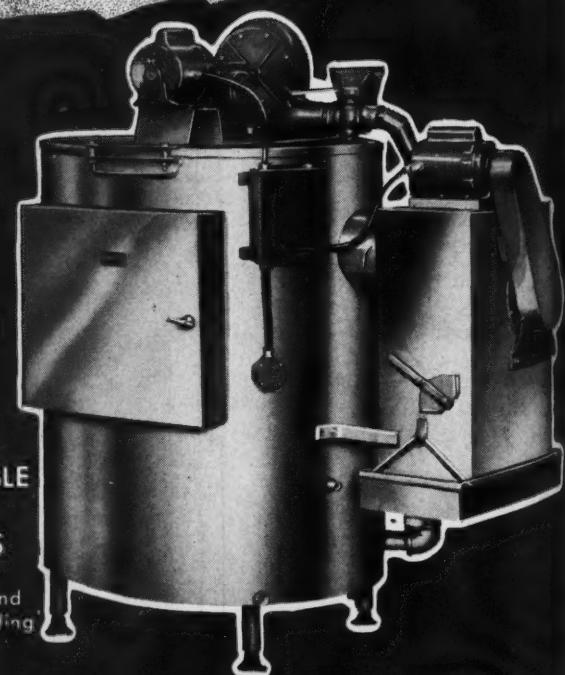
"We have cut our sawdust consumption by 50 per cent."

FROM SIGMAN MEAT COMPANY, INC.

"The savings in sawdust paid for the machine in less than a year."

AVAILABLE
IN
3 SIZES

Patented and
Patents Pending



The Meat Trail...



OFFICERS AND DIRECTORS of Meat and Poultry Purveyors Association, Inc., of New York, elected at group's 24th annual meeting in New York City, are shown above. Seated (l. to r.) are Jason D. Chios, Jason D. Chios, Inc., director; John Cunningham, Cunningham Bros., Inc., director; Frederick C. Thomson, George Schaefer & Sons, Inc., chairman of board of directors; Richard M. Greenebaum, M. H. Greenebaum, Inc., president; Benjamin Young, counsel and secretary, and Peter H. Petersen, Petersen-Owens, Inc., director. Standing (l. to r.) are directors John A. Ottman, Ottman & Co., Inc.; Robert D. Petersen, Petersen-Owens, Inc.; Daniel Buschbaum; Aaron Buschbaum Co. Inc.; Joseph E. Kenney, Knickerbocker Meats, Inc.; Howard E. Wieland, Edward Davis, Inc., and Nathan Schweitzer, Jr., Nathan Schweitzer & Co., Inc., and David Sperling, E. Joseph, Inc., first vice president. Newly appointed officials of the purveying association will hold office for year 1959-1960.

F. M. Lee Becomes Grading Chief as Dr. Beard Retires

Dr. FRED J. BEARD is retiring as chief of the Meat Grading Branch, Livestock Division, in the Agricultural Marketing Service of the U. S. Department of Agriculture after 17 years of service. FRANCIS M. LEE, a former assistant chief, has been



F. J. BEARD



F. M. LEE

appointed to succeed him in office.

After receiving the B.S. degree from Oklahoma State University in 1920, Beard served on that university's animal husbandry staff until 1932. He then joined the animal husbandry staff at Iowa State College, where he earned the M.S. and Ph.D. degrees. Dr. Beard entered USDA service in 1942 and a year later became head of the federal meat grading service. In 1955 he was honored with the USDA Superior Service Award for outstanding leadership and administration of the meat grading service, especially

for his efforts during the difficult periods of national emergency.

Lee, a native of Missouri, joined the USDA as a meat grader in 1942 after working several years for a meat packing firm. In 1951 he became assistant main station supervisor at South St. Joseph, Mo., and later he held a similar position at Kansas City. Lee went to Washington, D. C., in 1954 as assistant head of the grading section of the then Standardization and Grading Branch. He became an assistant chief of the agricultural department's

Meat Grading Branch in 1957.

RUSSELL O. HITZ and E. FRED GREENE will aid Lee in their capacities as assistant chiefs.

Horodenski Re-elected Head Of Meat Trade Institute

LEONARD D. HORODENSKI of Nagel, Inc., Brooklyn, N. Y., was re-elected president of the Meat Trade Institute, Inc., New York City, and other officers also were re-elected at the recent annual meeting of the trade organization.

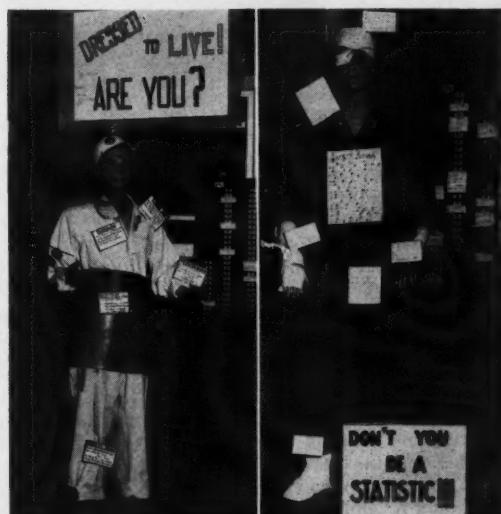
The other officers are: vice presidents, FRITZ KATZ, Stoll Packing Corp., and ROBERT A. MARTIN, Boar's Head Provision Co., Inc.; secretary, FRANK D. ORZECHOWSKI, F. O. Provision Co., Inc., and treasurer, ANDREW J. DEILE, Herman Deile, Inc.

Newly-named to the board of directors is FRED WEINKAUFF, JR., of Fred Weinkauff, Inc. Re-elected directors are: CHARLES H. BOHLE, Bohle, Inc.; FRANK BRUNKHORST, Boar's Head Provision Co., Inc.; JERRY FREIRICH, Julian Freirich Food Products, Inc.; HERBERT R. HAUN, County Fair Packing Corp.; GEORGE W. KERN, George Kern, Inc.; JOHN KRAUSS, John Krauss, Inc.; LESTER LEVY, Plymouth Rock Provision Co., Inc.; LEO RATTNER, Sperling Pork Store, Inc., and FREDERICK T. SPAMER, Bedford Provisions, Incorporated.

JOBS

Armour and Company has appointed W. A. BLITCH as assistant district manager of the newly-formed Atlanta district covering 26 sales units in eight southeastern states. He was formerly manager

SAFETY CAMPAIGN at Canada Packers, Ltd., Toronto, was highlighted by use of dummies seen here. Sorry sight on right is covered with cards indicating area of injuries suffered because of failure to take precautions. Figure on left, however, protected by standard safety equipment (indicated on cards), stands safe and sound. Norm Kirk, director of safety program, reported excellent employee response.





GRAND CHAMPION STEER of Eastern National Livestock Show, purchased by The Wm. Schluderberg-T. J. Kurde Co., Baltimore, is circled by (l. to r.) Charles Morrow, show manager; Albert Kurde, senior vice president of Esskay firm; Theodore Schluderberg, president of Esskay; William Stevens, chief cattle buyer for firm; Dennis Hinrich, the producer, and Herschell Allen, jr., president of Eastern National. "Willie," a 950-lb. Hereford, brought \$3 a pound or a total of \$2,850. Included in total of 518 animals purchased by Esskay were over 77 per cent of all show lambs. The William Schluderberg Memorial Award honoring the late W. F. Schluderberg, former president of the company, and established for the purpose of giving recognition to the best individual lamb shown, went to Janet Jamison of Ellicott City, Md.

of the Miami office, where he is being replaced by M. M. ADLER.

Dr. JOHN W. HOWDER has been transferred to the position of inspector in charge at the Waterloo, Ia., meat inspection station of the U. S. Department of Agriculture. Dr. Howder went to Waterloo from Chicago where he served as a circuit supervisor. He entered the meat inspection service at Kansas City, Kan., in 1939 and in a succeeding assignment served the division at Spokane, Wash. Dr. Howder received the Doctor of Veterinary Medicine degree from Texas A & M College, College Station, Tex., in 1939.



DR. HOWDER

PLANTS

A man who left the industry for the farm about 13 years ago is re-entering the packing business without leaving the farm. He is JACOB DANA, former owner of Delaware Packing Co. and Union Meat Mar-

ket in Trenton, N. J. Dana bought a 465-acre farm near Wrightstown, N. J., in 1946. Now, in association with IRVIN M. and NEWTON DANA, he is building a packing plant in the middle of the farm. The new firm, to be known as Dana Packing Co., is expected to begin operations next month under federal inspection. Weekly kill will be approximately 800 hogs, 150 calves, 150 cattle and 25 sheep. The plant will open with 18 employees. Manufacturing facilities are expected to be added sometime in the future.

Scheduled to begin operations this month is Sidwell's Frozen Food plant, located two miles east of Carizozo, N. M., on Highway 380. The plant, owned by JIGGS SIDWELL, will cure and smoke hams and bacon, render lard and manufacture sausage in addition to processing beef for home freezers.

Geo. A. Hormel & Co. is adding an enclosed 50- x 200-foot loading dock to its present facilities at Austin, Minn. The dock will accommodate 14 trucks and four rail cars at one time. Present facilities have 19 truck loading and 59 car loading spots. According to E. H. FLITTON,

general manager of the transportation division, Hormel has been steadily increasing its use of trucks. In 1949, 8 to 10 per cent of the meat products were shipped by truck. In 1957, the percentage had increased to 29.6 and this year it is 32.5 per cent. This applies only to over-the-road trucking. Trucks also figure in the "piggy-back" arrangement into which the Hormel firm has entered with railroads.

Swift & Company held open house for customers, stockholders and employees at its new Little Rock, Ark., sales unit at 1805 South Bond st. Guests included H. BLAIR BARTLESON of Chicago, Swift's general sales manager; W. G. REYNOLDS, New Orleans district manager, and SAMUEL R. STEWART, manager of the Little Rock sales unit. Swift says the plant's 6,000-sq. ft. meat cooler is the largest in Arkansas.

A Louisiana charter of incorporation has been granted to Crown Packing Co., Inc., 1815 Constantinople st., New Orleans. Capital stock is listed at 200 shares, no par value.

A fire which swept Superior Meat Products Inc., Gary, Ind., on December 3 caused damage estimated at \$20,000 by LEO NOR, part owner of the firm. The origin of the blaze was traced to a stack in the smokehouse.

TRAILMARKS

MARSHALL E. PETERSEN has joined the staff of the National Safety Council as senior safety engineer and staff representative for the meat packing, tanning, and leather products section and the fertilizer section. Duties also include serving as consultant fire protection engineer. Petersen was formerly with Allied Chemical Corp. at its plastics and coal chemical division, Chicago, as supervisor in charge of both safety and fire protection.

DR. ALLEN D. TILLMAN, professor of animal husbandry at Oklahoma State University, has been selected by the American Society of Animal Production to receive the American Feed Manufacturers Association \$1,000 award as the outstanding research worker in animal science for 1959. More than 1,000 researchers and scientists from the United States and foreign countries attended the society's 51st annual meeting in Chi-

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cago at which Dr. Tillman was honored. Tillman's work was centered on many aspects of basic nutritional problems. Emphasizing utilization of low quality roughage and employing radioactive isotope techniques, his research led to the use of semi-purified diets for ruminant animals. He studied the influence of hormones on the absorption and utilization of calcium and phosphorus, the role of fat in mineral utilization and similar problems.

The St. Paul chapter of the National Association of Accountants visited the South St. Paul plant of Armour and Company. After a ham luncheon, the group toured the plant. C. T. MARTIN, area controller for the firm, was the host.

ROY ORMUND of Oscar Mayer & Co., Madison, Wis., is secretary of the 10th annual Wisconsin Spring Market Hog Show and Carcass Contest, which has been set for February 25-27 at the Dane County Fairgrounds in Madison.

RUSSELL MAAS of the research division of Oscar Mayer & Co., Madison, Wis., has been elected vice chairman of the Wisconsin section, Institute of Food Technologists.

DEATHS

ISRAEL W. OSCHERWITZ, 64, senior partner in I. Oscherwitz & Sons, Cincinnati sausage manufacturer, died after a six weeks' illness. Oscherwitz was the son of ISSAC OSCHER-



RETIRING SALES MANAGER Lewis Stevens of Iowa Beef Co., Inc., Boston, hands order book to successor D. A. Hopkins. Stevens started in industry in 1909 with Hammond Beef Co., Lynn, Mass., and worked for other packers until 1930 when he opened his own business. He became a government beef grader during World War II and joined Iowa Beef in 1946. Hopkins, who began work in the industry in 1929, has been with the Boston concern since 1944.

THE NATIONAL PROVISIONER, DECEMBER 12, 1959

NIAGARA "no frost"



GET THE BEST QUALITY IN FROZEN FOOD

• Operating men, who know both costs and profits, will tell you that Niagara "No-Frost" gives you the best operation in frozen foods... both in freezing and in warehousing where trustworthy, safe storage temperatures must be combined with building layout that lets you move goods... not just store them. Only Niagara methods give you safe and even temperatures with over 20' head room so that you can use your fork lift trucks and palletized warehousing efficiently. And "No-Frost" refrigeration shows the lowest upkeep costs in the business.

Write for Bulletin No. 105

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District Engineers in Principal Cities



BLAST CHILLS (with CO₂ Spray)

Delivers Pork "Fresh as Local Kill"

Sioux City Dressed Pork, Inc. sets a new standard for preserving freshness in shipment with high pressure CO₂ spray. This method of shipment also:

- Removes all oxygen—kills all bacteria in air—holds bloom—doubles refrigeration protection
- Costs no more—gives you BETTER PORK. FRESHER PORK, FASTER SERVICE

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Dressed Pork Inc.*

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BETTER PORK
for LESS
from the world's most
modern plant:

- ✓ CO₂ immobilization reduces bruises to minimum
- ✓ Hand splitting assures brightness of bone
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- ✓ 2-Way Radio Equipped Buyers that buy right!

Get all the facts from:
JAMES KUECKER
RICHARD (Bud) NEEDHAM
or LARRY WALSH

WIRZ, who founded the firm in 1886. Surviving are his wife, two sons, and three brothers, MAX B. of Cincinnati, a senior partner in the company, and PHILIP and HARRY, both associated with the company's Chicago office.

A. G. GADOURY, sales manager of J. S. Hoffmann Co., Inc., New York, N.Y., was killed in an automobile accident. Gadoury, with Hoffmann only a short time, previously had been with Armour and Company.

THOMAS W. RYAN, 61, former president and founder of Meats, Inc., Seattle, died in Pacific Grove, Cal., where he moved after retiring in 1947. He is survived by his wife and two sons.

CLARENCE FAYE, 50, Chicago wholesale meat distributor, died December 7. He leaves his widow, two sons and a daughter.

ARTHUR A. TIMS, secretary-treasurer of Portland Union Stockyards, Portland, Ore., since 1923, has passed away.

RUSSELL J. PINCH, 61, Wisconsin district manager in the canned meats division of Geo. A. Hormel & Co., died in Milwaukee. Pinch, district manager since 1944, had been with the firm since 1934.

Flashes on suppliers

H. J. MAYER & SONS CO., INC.: Several new appointments to the management staff have been announced by officials of this Chicago supplier of seasonings and meat curing compounds. WILLIAM A. GOLOMSKI takes over as general sales manager, ELIAS VALDES becomes company technical director and FELIX E. KASBAUM will occupy the newly created post of field services director. T. W. "BILL" CARLSON has joined the firm as sales representative for the states of Texas and Oklahoma.

CONTINENTAL CAN CO.: FOREST A. LAY is the new sales manager for general line food cans in the Central Metal division, replacing PAUL L. BRACHEL who has resigned from the company. Succeeding Lay as district sales manager for metal cans in Minneapolis is M. W. OWINGS, formerly a sales representative in the Milwaukee area.

PURE CARBONIC COMPANY: J. J. LINCOLN, JR., president of this New York City division of Air Reduction Co., Inc., has announced the recent appointment of S. C. TRAGER

as manager of Pureco's distribution department. Trager has held positions as assistant plant superintendent of the firm's carbon dioxide plants in Kansas City, Kan., and plant superintendent of its Deepwater, N. J., facility.

RUSSELL HARRINGTON CUTLERY CO.: Officials of this Southbridge, Mass., firm have announced the purchase of the J. A. Thompson Co. of Fort Worth, Tex., which manufactured electric skinning knives and carcass saws. These items are being integrated into the Harrington line of packinghouse supplies.

FLORSHEIM MFG. CO., INC.: The appointment of BERT M. WALENSTEIN to the position of vice president was announced recently by this Chicago firm, which molds rectangular plastic containers for lard. He is to be active in sales.

KADISON LABORATORIES INC.: SYLVAN KADISON, president of this Chicago firm, returned from a trip to Europe recently with BO MARTIN, head of the dry sausage department of The Cudahy Packing Co., Omaha, that included almost a full week of working in the field. Purpose of the trip was to contact leading European meat packers and seasoning manufacturers.

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FIRST SPICE Mixing Company, Inc.

New York 13, N.Y. • San Francisco 7, Cal. • Toronto 19, Canada

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Phone: Cypress 4-2411
ALGONA, IOWA

WE BUY HOGS IN THE HEART OF THE CORN BELT
10 OFFICES TO SERVE YOU

HOG BUYERS EXCLUSIVELY

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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

HELP WANTED

PLANT MANAGER

Wanted for federally inspected meat canning plant, southern California location. Must be experienced as manager or superintendent in all phases of the canning of meat products. No slaughtering or curing. Good pay, substantial fringe benefits, chance for advancement. Modern plant near Los Angeles. Excellent working conditions. Please give full resume and expected salary. W-528, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT PACKER

WHO KNOWS: Meat packing from start to finish, including purchasing, processing, sales. To purchase meats and meat products in foreign countries and United States and sell certain meats in foreign countries. Free to travel 75% of the time, half of the time abroad and portion in the States. This requires services of a top-level trader of proven ability. Salary commensurate with ability. BURTON HILL, Pres. Hill Packing Company, Topeka, Kansas.

ASSISTANT FOREMAN

Federally inspected plant located in Chicago. Pork cut and kill experience necessary. Please submit complete work history and work references. Replies kept in strict confidence. W-529, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

JUNIOR INDUSTRIAL ENGINEER

For national meat packing plant in southern California. Must have two years' time study experience. Many benefits with expanding federally inspected plant. W-530, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT WANTED: Excellent opening for qualified superintendent in M.I.D. inspected plant with beef, pork and sausage operations. Mail full details of experience, education and qualifications in confidence to

G. L. CHILDRESS, Exec. V. P.
ROEGLEIN PROVISION CO., P. O. Box 1698,
SAN ANTONIO, TEX.

PACKINGHOUSE PERSONNEL & Industrial relations man: Should have knowledge of unions in industry. Must have experience in handling grievances, collective bargaining and employee benefits. Excellent opportunity for the right man. Submit full particulars. Information treated confidentially. W-531, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

FOR SALE: Processing, freezing, distribution plant in the Philadelphia, Delaware valley area. Financing available. Government inspected meat plant, 18,000 sq. ft. Ample refrigeration, cooling, drying, T.G. load, railroad siding. J. T. JACKSON, Realtors, Roosevelt Blvd. & Rising Sun Ave., Philadelphia 20, Pa. Phone DAvenport 6-2000.

FOR SALE: U. S. Inspected meat plant in Riverside, N. J. 18,000 square feet. Cooler and freezer facilities. Railroad siding and trucking loading facilities. PHILADELPHIA DRESSED BEEF COMPANY, 114 Moore St., Philadelphia 48, Pa., or 402 West 14th St., New York, N. Y.

PACKING HOUSE-FREEZER PLANT: Modern equipment, 450 lockers, 1958 sales \$150,000. Pennsylvania, FS-527, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT FOR RENT

NEW PROJECT STOCK YARDS AREA

Government inspected enclosed loading docks, individual stores. Cooler unit size 20 x 50 plus office and dressing room available in single or multiple units. For information write to

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THE NATIONAL PROVISIONER

15 W. Huron St.,

Chicago 10, Ill.

THE NATIONAL PROVISIONER, DECEMBER 12, 1959

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

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WANT TO BUY: A used Patty Maker manufactured by Automatic Food Shaping Machine Company. Interested only in the large machine capable of forming 5,000 per hour, Model 4AP or later. Please forward condition and price to MODERN MAID PACKERS, INC., Lebanon, Pa.

EQUIPMENT FOR SALE

MEAT MACHINES

Equipment from closed packing plant for sale f.o.b. Complete list, descriptions and prices mailed upon request. Such as: TOLEDO 50 lb. dial scales, \$150.00; MODEL 200 "Steak Maker" cubing machine \$90.00; ALLBRIGHT-NELL No. 400 Sausage Stuffer \$700.00; MODEL 114 A Linking Machine \$1500.00; buggies, pumps, scales, racks, hoists, tables, washers, saws, UV lamps, overhead track, trolleys, etc. Equipment located at 2116 W. Beaver St., Jacksonville, Fla. Phone El. 3-5428, by owner

M. G. WADE INVESTMENT COMPANY
P. O. Box 221,
Jacksonville, Florida.
Phone El. 5-7718.

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★ All Models, Rebuilt, Guaranteed
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PITTOCK & ASSOCIATES, Glen Riddle, Penn.

1956 FORD - F 600 - Brand new engine. All new rubber. 2 compartments, 2 plug-in refrigerated units. New seat covers, sanders and chains, stainless steel floor, oak slotted shelves. Built by Keystone Wagon Co. Selling price \$3500.00. Write to Sigmund Saifer, 1840 S. W. 31st St., Allentown Pa., or phone S.W. 72150.

One Seelbach No. 200 Cut-Mix silent cutter, 3 months old, like new, cost \$7,000.000. Will sell for immediate sale \$5,000.00. Contact Mrs. Nell, 3900 N.W. 39th St., Oklahoma City, Okla. Phone WI-6-4457.

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WE ARE INTERESTED: In hearing from small slaughterers who would like to sell 3 loads of mixed grades of beef weekly on a steady basis. W-532, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

COOLER & FREEZER: In Newark, N. J. Cooler 51 feet by 37 feet, freezer 37 feet by 10 feet. Platform shipping office and garage for 4 trucks included. TWIN CITIES PACKING CO., 260 Secaucus Road, Secaucus, N. J. Phone Union 6-8700, Barkley 7-8660.

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Phone REPUBLIC 7-4122

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SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S WEEKLY SPECIALS

NOW IN PROGRESS!

Packing House Machinery Liquidation Sales!

Armour & Company Closed Plants In

Columbus, Ohio
West Fargo, No. Dakota

Still available are hundreds of desirable items . . . all priced exceptionally low for immediate removal. The plants are now open daily and our representatives are on the premises to show you the remaining equipment. Take advantage of this opportunity to purchase equipment for present or future requirements. You will find items that can be used in every phase of a packing house operation, including Beef & Hog Kill Floor, Cutting & Trimming, Rendering, Ham-Bacon-Sausage Processing, Wrapping & Packaging, Scales, In-Plant Trucks, Material Handling Equipment, thousands of feet of Drop finger or Side finger Overhead Conveyors, as well as Belt & Slat Conveyors, stainless steel Tables of all kinds, etc., etc.

NOW . . .

and continuing until all items have been sold
LIQUIDATION OF MACHINERY

From
ARMOUR & CO.
43rd St. & Packers Avenue
(U. S. Yards)
CHICAGO, ILL.

One of the world's largest and most modern meat packing plants.

Large quantities of all types and sizes of equipment and machinery are still available for immediate sale—all at extremely low, low prices. Everything must be sold—buildings are coming down—time is short—act quickly!

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS
1631 S. Michigan Ave., Chicago 16, Ill.
Wabash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 55]

POSITION WANTED

BEEF PLANT MANAGER: Or sales manager. 25 years' experience carload sales, procurement, production, finance, accounting and cost control. Qualified to assume full responsibility. Present operation profitable. Seeks opportunity with smaller independent packer offering chance for earned partnership through profit sharing. W-508, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Capable, aggressive. 27 years' practical experience with complete knowledge of all phases of packinghouse management and operations, livestock buying through sales. Solid background, know-how, to operate efficiently with profitable results. W-519, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: College education with over 20 years' meat packing experience. Excellent background in quality, cost and labor control. Prefer employment in beef slaughter establishment. W-534, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT BEEF MANAGER: 13 years in packinghouse, large and small. Know coolers, grading, cuts, boning, buying and tagging. Owned a plant for nine years. Top agrees live man. Midwest desired. W-510, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN—PRODUCTION SUPERINTENDENT: Lifetime experience. Cost and quality conscious. Available immediately. W-518, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

TIME STUDY ENGINEER

Man capable of maintaining standards in beef, pork, sausage and canning plant with 500 employees located in southern city of 10,000. All answers confidential. Reply to Box W-513, THE NATIONAL PROVISIONER, 15 W. Huron St.

TOP NOTCH BROKER: Wanted to handle our dry and semi-dry sausage in the Chicago area. Chas. Hollenbach, Inc., 2653 Ogden Ave., Chicago 8, Ill., Telephone LAwndale 1-2500.

HELP WANTED

BRANCH MANAGER MIDWEST

One who can operate independently for new sausage manufacturing branch house. Give age, experience and salary. Steady job. Good wages and profit sharing. W-525, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Long established broker has excellent opening for high caliber salesman to call on chain stores, metropolitan New York area. Salary open. Excellent pension-insurance plan. Mail resume. Our employees know of this ad. Replies held confidential. W-522, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SALESMAN WANTED: If you are aggressive and willing to travel, you may be the man for this position. We are looking for a man to set up distributors in different cities for a line of bacon, ham sausage, both in bulk and vacuum pack. New York firm. Reply to Box W-523, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SALESMEN

To sell boneless beef cuts from heavy northern cutter cows, either on a salary or a brokerage basis. Brokers with sales contacts also may apply. W-524, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CANNING MAN

Must know complete operation from cure to finished product for canning all hams, including two and three pounders. Government inspected, east coast. W-526, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER

National Food Distributor with multiple plant operations has opening for aggressive, profit-minded executive with thorough knowledge of all phases of meat processing, labor relations, cost accounting, advertising and sales. Excellent opportunity for advancement, regular merit increases and liberal benefits. Appropriate starting salary. Reply in confidence giving details of education, employment record, personal background and qualifications. W-517, THE NATIONAL PRO-

HELP WANTED

EXECUTIVE OPPORTUNITIES

Well established independent packer with 70 employees offers exceptional opportunities to share in its outstanding growth to men with executive capabilities who qualify for the following positions:

INDUSTRIAL RELATIONS MGR.—experience in contract negotiations, grievances, wage administration, safety and general personnel functions.

MECHANICAL ENGINEER—with supervisory experience and knowledge of refrigeration, maintenance, and planning.

PURCHASING DIRECTOR—with at least five years' experience in inventory control, supplies and equipment procurement, and in contract negotiation.

Interested persons may answer through intermediates.

Reply in confidence giving work history, education, personal history, and salary background to Box W-520, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

NIGHT PLANT SUPERINTENDENT

To supervise overall packinghouse operation including slaughtering (hogs, small stock). Previous experience as general superintendent (or assistant) over complete packinghouse operations necessary. Indicated detailed resume of experience, education, health, age, minimum salary expectations and availability. Replies will be considered strictly confidential. W-521, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHEMIST-PRODUCTION MANAGER WANTED

By top seasoning add meat additive specialty firm. Knowledge of meat processing, seasonings, spices, essential oil manufacture helpful. Mechanical aptitude necessary. Good opportunity. Please write or send resume to

FIRST SPICE MIXING CO. INC.,
19 Vestry St., New York 13, N. Y.

PACKINGHOUSE PERSONNEL & EMPLOYMENT MAN

Experienced in handling plant personnel work. Exceptional opportunity. Many benefits. Southern Ohio packer. W-471, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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TODAY
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OF CANCER**

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but it can make you
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does so much...
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end costly replacements!

18% Chrome - 8% Nickel	3 3/4" x 3 3/4" x 24"
Rugged — Will Not	4" x 4" x 15"
Pit or Corrode	4" x 4" x 24"
PROMPT SHIPMENT	4" x 4" x 30"
	4 1/4" x 4 1/4" x 24"
	4 1/2" x 4 1/2" x 27"

OTHER SIZES TO ORDER

Stainless Steel Bacon Hangers—
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